

Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 89

DECEMBER 30, 1933

Number 27



*Our sincere wishes to all
our friends for a*

**Happy and Prosperous
New Year**



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CASING HOUSE
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A strong, powerful machine with scientifically arranged mixing paddles and center tilting hopper. Built for lifetime, trouble-free service.

Empties a batch in a few seconds' time.

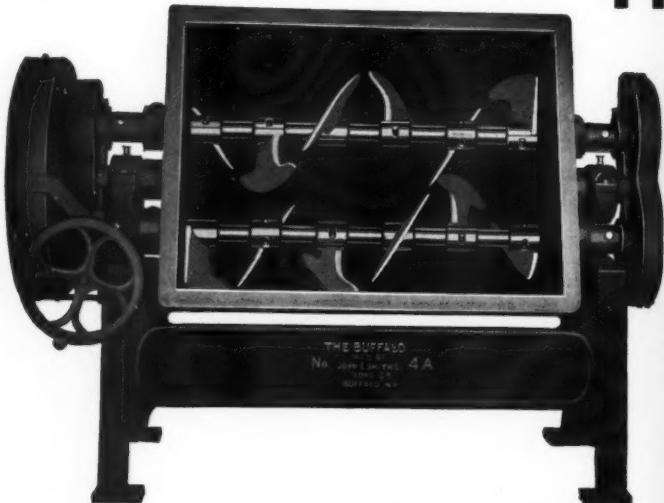
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On motor models, motor and silent chain drive fully protected against water and meat getting into them.

Made in 5 sizes—motor or pulley driven.

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December 30, 1933.

THE NATIONAL PROVISIONER

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KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT (KALAMAZOO COUNTY) MICHIGAN

THE NATIONAL PROVISIONER, Vol. 39, No. 27. Published every Saturday by The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill. Entered as second class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879. Subscription Price: United States, \$3.00; Canada, \$6.50, including duty. All foreign countries in Postal Union, \$5.00.



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It's been a trying time for makers who refused to haul down the flag of quality. They have stood by and seen "SHODDY" King for a Day — But now that QUALITY is on the throne again, VALUE is STILL KING.

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Made by the oldest manufacturer of stockinettes, they are full weight and highest quality. Quality considered, they are the cheapest ham bags you can buy. Immediate service and delivery!

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$\frac{1}{2}$ -ton Model D-1;
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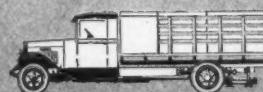
$\frac{1}{2}$ -ton Model A-1;
wheelbase 136 in.



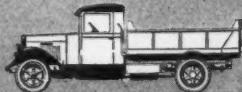
Model M-2, for
door-to-door delivery.



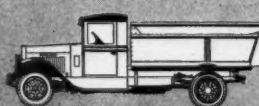
$1\frac{1}{2}$ -ton Model A-2;
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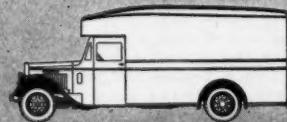
$1\frac{1}{2}$ -ton Model B-3;
wheelbases 136 and 160 in.



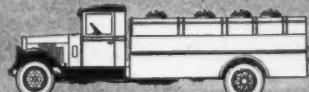
2-ton Model B-4; wheel-
bases 145, 170 and 185 in.



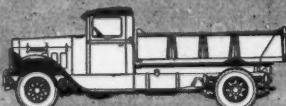
2-ton Model A-4; wheel-
bases 145, 156, 170 and 185 in.



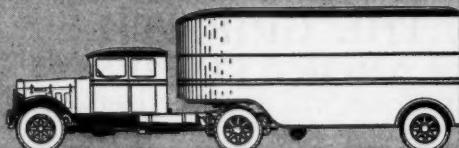
3-ton Model A-5; wheelbases
140, 156, 170, 190 and 210 in.



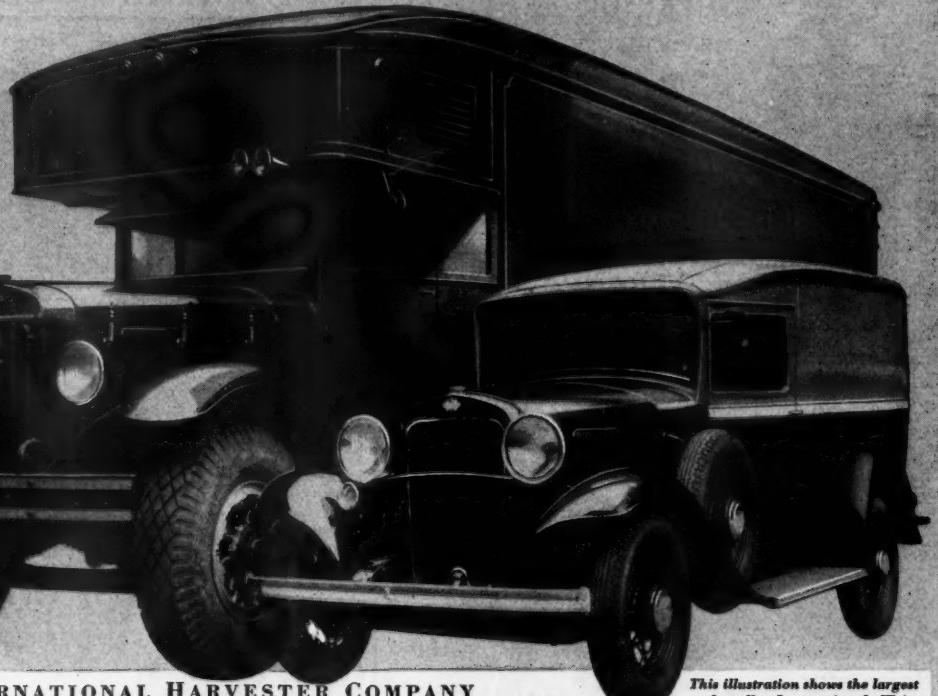
3-ton Model A-6 wheelbases
140, 156, 170, 190 and 210 in.



5 to $7\frac{1}{2}$ -ton Model A-7; wheel-
bases 160, 180, 200 and 225 in.



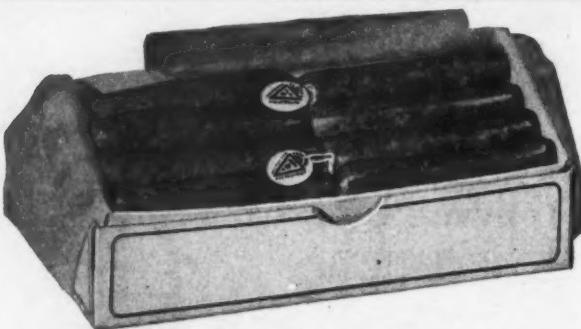
$7\frac{1}{2}$ -ton Model A-8; wheelbases 160, 180, 200
and 225 in. Shown with semi-trailer.



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(INCORPORATED)
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and smallest Internationals. Write
for particulars on any model.

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Griffith's Liquid Sausage Seasonings

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Oils and Extracts are natural spice products. They are compounded by the best chemists in the latest known methods. You can use them safely. You can save half your cost of seasonings.

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MEAT, WATER & AIR TIGHT

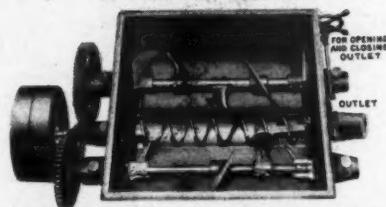
Strong, heavy, LEAKPROOF construction guarantees long life. Piston adjustable for wear—insures perfect performance at all times and cuts amount of air pressure necessary. Casing losses reduced! Made in 100, 200, 400 lbs. capacities; designed for speedy production.

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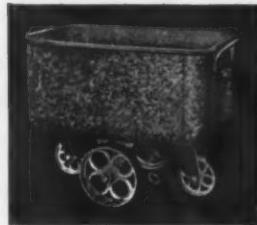
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Equipment for Sausage Makers
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A New and Better Mixer

Mixes, Empties, Fills, Stuffs, Forms
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Pat. applied for

Fig. 1091 "Hallowell" Meat Truck

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Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes.

Furnished heavily galvanized or of Monel Metal, as preferred. Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

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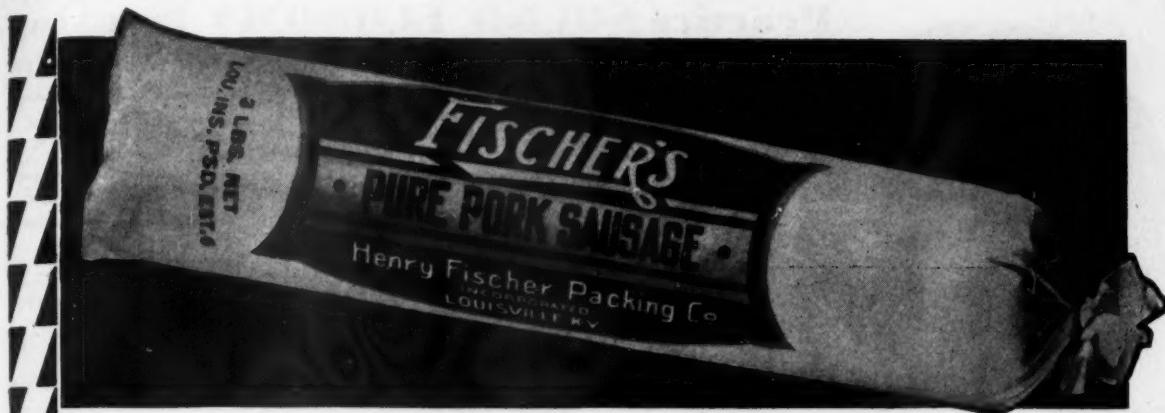
CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS
AND STEEL EQUIPMENT FOR THE PACKING PLANT



December 30, 1933.

THE NATIONAL PROVISIONER

7



HOW TO SELL MORE PORK SAUSAGE

You can place your Pork Sausage right on the retailer's counter, if you pack in BEMIS Parchment-Lined Sausage Bags. Sausage in these neat, white containers creates an impression of old-fashioned, home-made goodness and flavor. If you make "country style" pork sausage, here is the ideal display package to use.

BEMIS Parchment-Lined Bags are made of sanitary white bleached muslin, lined with genuine vegetable parchment. All the juices, flavor and goodness of the sausage are sealed inside this ideal package.

The bags have round bottoms, and are unusually easy to pack,—only one end to close. They save time and money, and help keep down production costs. Furthermore, they will not wrinkle or sweat.

Your brand name printed on the bags stands out plainly and attractively. All in all, BEMIS Parchment-Lined Bags are A-1 "counter salesmen" and will sell more pork sausage for you. Try them this season.

Write Today for Samples

BEMIS BRO. BAG CO. ~ Specialty Dept.

420 Poplar Street . . . Saint Louis, Mo.

51st Street and 2nd Ave. . Brooklyn, N. Y.

Bemis
MEAT BAGS & COVERS

December 30, 1933.



Practice SOUND ECONOMY by using

*C. D. Angle-Hole Reversible Grinder Plates and O. K. Knives
with Changeable Blades*

Many have asked us how we have been able to constantly increase our sales, in spite of current business conditions. The answer is simple—SOUND ECONOMY is no longer something men talk about. It is something that all the large packers and thousands of sausage manufacturers have learned through PRACTICE; namely, that it is SOUND ECONOMY to use the C. D. Angle Hole Reversible Grinder Plates and O. K. Knives with Changeable Blades. Do not delay. Send today for price list information.



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CERTIFIED
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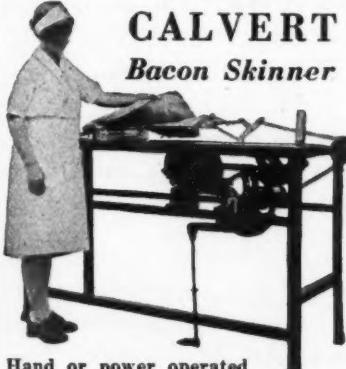
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BAYSTEEN

Wm. J. Stange Co.
CHICAGO

CUTTING COSTS—BUILDING PROFITS! — in *more than 225 plants*

To determine the efficiency of a machine find out who uses it. More than 225 shrewd packers, intent on cutting costs, have installed CALVERT Bacon Skinners—as many as 50 and 75 in some plants! There must be a reason for such popularity—write for details!



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MARVELOUS SALT GOODNESS
you can thank
this PROCESS**

WE do not believe there is any better salt than salt made by the Alberger Process—a process exclusive to Diamond Crystal Salt. Men who know salt agree with us, for to them the process has long been recognized as the standard of perfection in salt.

To them it is the guarantee of a uniform salt which will always assure them of dependable results.

DIAMOND CRYSTAL SALT COMPANY, (INC.)
250 Park Avenue, New York, N. Y.

* Made by the exclusive Alberger Process,
Diamond Crystal Salt is flaked, and—
UNIFORM IN COLOR
UNIFORM IN PURITY
UNIFORM IN DRYNESS
UNIFORM IN SOLUBILITY
UNIFORM IN SCREEN ANALYSIS
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DIAMOND CRYSTAL SALT

CHARKETS RESULT IN PROFITS

REG. TRADE MARK



Bright color, delicious flavor and appetizing appearance are essential to your meat products if they are to become quality leaders. For absolute assurance of profitable volume, let CHARKETS provide your smokehouse heat.

The intense, dry heat produced by CHARKETS accomplishes the drying operation rapidly with notable savings in shrinkage. This Ideal Smokehouse Fuel ignites easily—burns evenly and cleanly with complete elimination of soot, sparks, waste or debris. CHARKETS create savings that will contribute substantially to smokehouse profits.

To assure reliable, low-cost smokehouse operation, depend entirely upon CHARKETS. Complete data showing the enviable results obtained by progressive packers everywhere will be sent on request. A practical test in your own smokehouse can be arranged without cost or obligation. Write today!

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CORPORATION**
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Here's a line of Dry Sausage that is really **COMPLETE**



PRODUCTS

- E Gothaer
- E H/C Summer
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- Summer
- B/C Salami (all grades)
- E Milan
- Crescent Milan
- E Peperoni
- E Prosciutti
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- E Alpino
- E Genoa
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- E Sicilian
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Very few dry sausage houses, indeed, offer a full and complete line. The Circle E Provision Co. is one that does.

In this industry, firms handling the Circle E line have a distinct advantage in that purchasing, bookkeeping, shipments, records, etc., are simplified.

Then too, the quality of Circle E products is of the business-building variety. Reorders follow sales as naturally as night follows day.

Established a great many years, Circle E success is founded upon the success of our customers with Circle E products.

It will pay you to get full details. Write today.

Attractive Offer to Jobbers and Distributors

Even a quality line must provide a fair profit if it deserves handling and sales effort. Circle E offers an arrangement and prices which will please you. Send today for facts and prices.

Circle E Provision Company
UNION STOCK YARDS - - - CHICAGO, ILLINOIS

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 89. No. 27

DECEMBER 30, 1933

Chicago and New York

Packers Will Aid in Informing Producers on Corn-Hog Reduction Plan

WHILE the meat packing industry reserves its opinion on developments under the plan to reduce corn-hog acreage and hog production, it will cooperate with the government in the effort to inform livestock producers as to the details of the plan.

Speaking through Wm. Whitfield Woods, president of the Institute, the industry makes known its position in the following statement:

"Livestock prices are low because the production of meat during the year, and particularly recent months, has been very large as the result of heavy marketing of livestock, and the increased meat supply has been larger than the consumer, with his relatively low purchasing power, could take at prices satisfactory to the producer.

"For the year as a whole meat production was about a billion pounds heavier than in 1932. This is an increase of 7.6 per cent.

"In November alone the number of livestock dressed exceeded

the number in November, 1932, by about 900,000 head, as the following figures show:

Kind of Livestock.	1933.	1932.	Inc. or Dec.	Per Cent
Cattle	777,000	627,000	150,000	+23.9
Calves	424,000	376,000	48,000	+12.8
Hogs	4,501,030	3,778,000	723,000	+19.1
Sheep and Lambs	1,356,000	1,388,000	32,000	-2.3

"In December marketings continued to be heavy.

Why Hog Prices Are Low

"With production so heavy, the packing industry has been unable to get better prices for meat. As a matter of fact, pork prices have been lower since the processing tax went into effect because of

the low purchasing power and increased supplies. In fact, it has been impossible to move the increased production into consumption except at lower prices, and as a consequence hog prices have also been low.

"The processing tax has, of course, been a direct factor in current prices. But in fairness it should not be overlooked that from the funds derived from the tax the farmer will receive, in addition to the current price of hogs, a benefit payment from the government if he agrees to reduce corn and hog production, and that

The Month in Pictures

Beginning in January THE NATIONAL PROVISIONER will offer as an added feature in one issue each month a pictorial supplement. This will include illustrations of operating and merchandising developments of practical value, snap-shots of personalities in the industry and other features of human interest to those who have devoted themselves to meat packing and its allied lines. This monthly supplement is intended to be what its name implies, "MEAT INDUSTRY, ILLUSTRATED."

if efforts to reduce supplies are successful, hog prices should be affected accordingly.

"The Administration also has used funds to reduce the supply of hogs for the coming year and is purchasing pork products for relief.

Packing Industry Cooperates

"While there has naturally been some difference of opinion regarding the plan to reduce corn-acreage and hog-production, the plan is now being put into effect, and a trial will determine its practicability.

"The packing industry, while

What Adjustment Program Offers Corn-Hog Producers

(Statement by the Agricultural Adjustment Administration.)

Corn and hog farmers, like other farmers in the United States, are anxious to obtain their fair share of the national income.

The Corn-Hog Production Adjustment Plan now gives them this chance by providing the machinery for bringing supply into better balance with actual demand.

It is essential that some adjustment be made in both corn and hog production in the United States.

Exports of pork and lard to foreign countries have declined severely in recent years, on account of heavier hog production abroad and higher foreign tariffs. Consequently, an excess of pork and lard, which formerly was exported, now must find an outlet in the home market.

Why Hog Prices Fell

It is this excess of the past few years which has driven hog prices to record low levels at home and has prevented their rise.

There is no immediate prospect for regaining any large portion of our former export trade, and the probable pick-up in home consumption through our present relief and employment program will not be enough to solve our surplus problem.

Although it served to make a timely and prompt reduction in hog supply for the fall and winter of 1933-34, the emergency marketing of light pigs and sows was of only a temporary nature. The basis of real adjustment is a reduc-

To Meat Packers:

If your shippers want information on the government's plan for reducing corn-hog acreage and decreasing hog production, you may find this explanation of the plan by the AAA useful in your contacts with them.

reserving the right to express its own views on any development, will help to make the plan fully and fairly understood by those from whom it buys livestock."

to go back to heavier hog production. What we want is a balanced production of meat animals and feed crops, not merely a shift which does not reduce farm output. A reduction in corn acreage will help establish and maintain this balance.

In accepting the Government's offer under the Corn-Hog Adjustment Plan, you agree to the following:

What Farmers Agree to Do.

1. Reduce the acreage planted to corn on the farm you will operate in 1934 to at least 20 per cent (one-fifth) below the average number of acres planted to corn on this farm during the past two years (1932 and 1933).

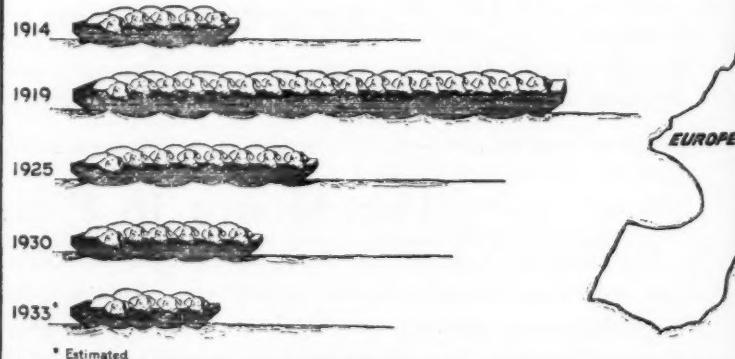
Example: Suppose you grew 95 acres of corn in 1932 and 105 acres in 1933 on the farm you will operate in 1934. This makes an average of 100 acres for the 2-year base period, 1932 and 1933. Under the plan, therefore, you would reduce your corn planted in 1934 to 80 acres; that is, to at least 20 per cent (one fifth) below your average for the two preceding years. Your reduction under this would be 20 acres which you contract to the Government. You may, however, in 1934, retire from corn production as many acres in excess of such 20 per cent as you desire, but corn-reduction payments shall not be made on more than 30 per cent of such average acreage for 1932 and 1933.

2. (a) Reduce the size of your brood-sow herd so that not more than three-fourths as many litters will be farrowed in 1934 as were farrowed on the average by your sows in 1932 and 1933.

- (b) Market from these litters not more than three-fourths of the average number of pigs farrowed and marketed (or to be marketed this winter) from your own sows in 1932 and 1933. You also agree not to increase in 1934 the

(Continued on page 24.)

UNITED STATES EXPORTS OF HOG PRODUCTS (Each hog represents 1,000,000 head.)



WHY WE HAVE TOO MANY HOGS.

This graph shows one of the principal reasons for the excess of hog products now depressing the home market. The decline in United States exports since 1919 is equivalent to nearly 13 million market-weight hogs. Europe is approaching a live-at-home basis, but we have not yet adjusted our own hog production to this changed situation.

December 30, 1933.

Beef and Dairy Cattle May Come Under AAA Control Plan

Amendment to the Agricultural Adjustment Act making beef one of the basic agricultural commodities will be sought at the coming session of Congress, according to a statement by Secretary of Agriculture Henry A. Wallace following a White House conference this week.

In addition a fund of some \$200,000,000 will be asked to aid both the beef cattle and the dairy cattle industries.

If this plan meets with success there would be undertaken a program to reduce both beef and dairy cattle production next year, to cut down the existing surplus and to increase beef cattle and dairy products prices, according to administration officials.

A processing tax would be levied to pay benefits to farmers who cooperated by reducing production.

In the case of the beef cattle the alternative would have been a marketing agreement. Another alternative would have been to declare a compensatory tax on beef cattle to insure a fair competitive market for hogs, but this plan has not been favored either by producers or processors.

Fund to Start the Plan

Bringing cattle and dairy products prices to pre-war parity will require a large sum of money, which AAA officials believe can best be obtained through production control and the processing tax.

Farm leaders have decided to ask Congress for a fund of \$200,000,000 to help beef and dairy cattle men. It is believed that this would be used for benefit payments until funds from the processing tax were available for the purpose.

This plan was approved at a conference in Washington on December 22, attended by agricultural leaders, Secretary of Agriculture Wallace and executives of the AAA.

Appeals for Support.

Anticipating the discussion that would take place, the Secretary sent a telegram to members of the Senate and House Agriculture committees, to governors of leading beef cattle and dairy producing states and to other members

of Congress asking their opinion of the proposal to establish the \$200,000,000 fund to aid in financing the cattle adjustment program.

The Secretary's telegram read:

"Acute dairy and beef price situation requires immediate steps to cover the period which must necessarily elapse until consumer ability to buy domestic dairy and beef products is restored. Farm leaders are proposing Congressional action to establish at earliest pos-

sible moment two hundred million dollar fund to be used to supplement receipts from processing taxes in the financing of important programs for production adjustment for dairying and beef industries.

"Advance benefit payments to producers would help tide them over present period in which prices of things they buy are increased while their own income is impaired due to ruinous prices for the products they have to sell. Plan is being discussed at meeting of farm leaders here today. I would appreciate a telegram from you expressing your opinion of the proposal."

The department reports that numerous telegrams supporting the proposal were received in reply.

Hog Processing Tax Is Adjusted

Reduction in the processing tax on live hogs up to March 1, with an increase in the proposed tax after that date, was provided in an order issued by Secretary of Agriculture Wallace on December 22, as announced in THE NATIONAL PROVISIONER of December 23.

Revision of the tax is as follows:

	NEW RATE Per cwt. liv. wt.	OLD RATE Per cwt. liv. wt.
January 1	\$1.00	\$1.50
February 1	1.50	2.00
March 1	2.25	2.00

Reason for the revision was stated to be to prevent accumulation of surplus stocks and depression of farm price of hogs. Action was due in part to heavy marketing of hogs during the winter season, and possibility that the emergency pig slaughter of last fall will not affect these marketings materially until on or after March 1.

Following is the text of the announcement:

Changing the Tax Rate.

The processing tax on live hogs, imposed under the Agricultural Adjustment Act, will remain at \$1.00 per hundredweight, live weight, until February 1, 1934, instead of going to \$1.50 per hundredweight at midnight December 31, 1933, as was provided in the original hog regulations.

A revision of the regulations, extending the one dollar rate of the tax and setting up a new schedule for subsequent increases, was issued by Henry A. Wallace, Secretary of Agriculture, with the approval of the President. The revision reads, in part:

"I do hereby determine that, in order

to effectuate the declared policy of said act, an adjustment of the rate of the processing tax on the first domestic processing of hogs, as of January 1, 1934, February 1, 1934, and March 1, 1934, is necessary.

"Accordingly, in part revision of the third paragraph of hog regulations, series 1, I do hereby determine as of January 1, 1934, that the rate of the processing tax on the first domestic processing of hogs shall be \$1.00 per hundredweight live weight; as of February 1, 1934, that the rate of the processing tax on the first domestic processing of hogs shall be \$1.50 per hundredweight, live weight; as of March 1, 1934, that the rate of the processing tax on the first domestic processing of hogs shall be \$2.25 per hundredweight, live weight, which said rate, as of the effective date thereof, will prevent the accumulation of surplus stocks and depression of the farm price of hogs."

Why It Was Done.

Revision in the processing tax on hogs was made (says the announcement) partly in consideration of the continued large slaughter of hogs, which has had a tendency to depress hog prices. The findings of the Secretary indicated that the payment of the processing tax under the original schedule on the large supplies of hogs during January and February would tend to result in the accumulation of surplus stocks and depression of the farm price of hogs.

According to the Bureau of Agricultural Economics, the federally-inspected slaughter of 4,501,000 head of live hogs during November represented an increase of about 20 per cent over the same slaughter in November, 1932, preliminary estimates indicate that the federally-inspected slaughter through

December will be about as large as last year, and that a reduction in numbers of hogs coming to market, resulting from the emergency hog marketing program last summer, will not be noticeable until January 15, 1934, or after, and probably not to its fullest extent until after March 1, 1934. Most of the pigs which were sold for premium prices during August and September would not have reached the average market weight until some time after the first of the year.

WALLACE WARNS HOG BUYERS.

Secretary Wallace has threatened to use all powers of the farm administration to prevent the evasion of processing taxes by local hog buyers.

In a statement the secretary declared that local hog buyers, small processors, and other purchasers of live hogs for commercial slaughter have been reported to be deducting part or all of the

processing tax from the market price quoted to farmers selling hogs.

"Country buyers and others, who, in settling with the farmer, make a deduction for the processing tax on the bill of sale are penalizing the farmer and are tending to frustrate the declared policy of the agricultural adjustment act," Wallace said.

"There is absolutely no excuse for such a practice and farmers should refuse to sell to any buyer who makes or proposes to make any such deductions."

Buyers who deduct the tax from the price offered farmers, and who then resell the live hogs to another person or processor, he adds, takes advantage of the farmer to realize a larger profit than is represented by the usual difference in price between the local shipping point and the terminal market, because country buyers who do not slaughter hogs are not required to pay the processing tax.

Returns on Hog Processing Tax

All packers will have filed their returns on the November processing of hogs with the Collector of Internal Revenue by the end of December, and returns for hogs slaughtered during December must be made before the end of January.

The tax is due and payable when the report is filed.

Processing tax forms can now be secured from local collectors of internal revenue, the form being numbered "P.T.4." If any packer has not received these forms he should secure them at once.

Figuring Tax.—Provision is made in the form for the tax to be figured on the total live weight of hogs processed during the month covered by the report, less the equivalent live weight of any hogs condemned, processed for producers or processed for export. Equivalent live weights of the hogs on which exemption is claimed are to be calculated by use of the established conversion factors, as shown on the lower half of the tax form sheet.

Drawbacks on Tax.—Question has been raised as to whether claims for drawbacks in connection with export shipments or deliveries for charitable use or distribution can be used as a credit against the processing taxes due. The Bureau of Internal Revenue has stated that the drawback claims cannot be taken as credits against the tax.

It may be possible, however, for the companies which have drawback claims pending to apply for an extension of time for payment of a portion of the

tax equivalent to the amount of the drawback. If such extension is granted, it may be possible to obtain the refund in time so that the amount refunded may be used in payment of the postponed tax. The extent to which the Commissioner will approve applications for extensions and the promptness with which refunds will be obtained probably will depend on the circumstances of the individual case.

Some modification of rulings and definitions in regard to certain points in connection with the processing tax has been asked of the Collector of Internal Revenue by the Institute of American Meat Packers. These have to do with floor taxes on casings and the use of green weight conversion factors for meats, and with the processing tax in relation to condemned parts and to dockage allowances. Detail of these questions and their present states is as follows:

Casings.—As the conversion factors were originally calculated and according to understanding of the definitions which were given at the time, casings were to be considered as inedible offal and thus not subject to floor stocks tax. The Commissioner of Internal Revenue made a contrary interpretation of the definitions. In view of the circumstances, it is urged that this interpretation be changed or that the Department of Agriculture issue an additional ruling in conformity with its position as it was originally stated. The matter is still pending.

Use of green weight conversion factor. When the conversion factor was calculated it was contemplated that all

factors should be based on product at its green weight. Factors for cured, smoked, cooked, and canned product were computed on the basis of normal or average gains and shrinks. The Institute requested that any packer be permitted to use the actual green weight of the product and figure the tax at the green weight conversion factor if he is in a position to establish the actual green weight. This matter is also pending.

Condemned parts.—By the present definitions, condemned whole hogs are excluded from the processing tax. The Institute had made a point that it would be equitable also to exclude condemned parts by permitting a deduction from the tax to the extent of the conversion factor. No authority for such deductions has been obtained up to the present time.

Dockage allowance.—To protect in part against undue reduction in the market value of stags and piggy sows which are normally subject to dockage allowances, the Institute proposed that these dockage allowances be permitted as a deduction in figuring the live weight as subject to the processing tax. This proposal also is still under consideration.

TAX ON WRAPPINGS AND TWINE.

Packers having floor stocks of certain bags, towels, gummed tape and twine, manufactured wholly or in chief value from paper or jute, will be affected by the floor stock tax on these commodities announced by the Secretary of Agriculture as effective December 1, 1933. Compensating and processing taxes also are imposed on these commodities which, of course, are paid by the manufacturer.

Rates on the floor stocks tax are as follows:

PAPER.

1. Multi-wall paper bags (bags having more than one wall and weighing more than 200 lbs. per 1,000 bags), 2.082c per lb.

2. Coated paper bags (bags of the type usually made from so-called coated rope paper or coated craft paper, or similar material), 3.518c per lb.

3. Open-mesh paper bags (bags made from open-mesh paper fabric), 2.510c per lb.

4. Paper towels (any paper toweling, but does not include tissues of the type commonly known as "cleansing tissues" or "facial tissues"), 0.722c per lb.

5. Gummed paper tape (paper one surface of which is covered with gum or other adhesive material, processed for distribution in ribbon form and less than two inches in width), 4.214c per lb.

JUTE FABRIC AND JUTE YARNS.

1. Bags (all bags less than six feet in length and less than three feet in width made from jute fabric), 2.914c per lb.

2. Twine (line, cord, string or other tying material made from jute yarn of a length not less than 275 feet per lb. finished weight of twine, and twine made from a single ply or more than one ply of jute yarn):

Unpolished, 2.902c per lb.

Polished, 2.639c per lb.

These tax returns are to be made on Internal Revenue Form P. T. 32A. More information on the matter of these taxes is contained in Paper Regulations Series 1, and Jute Regulations Series 1, copies of which can be secured from Collectors of Internal Revenue in the various districts.

Would Have U. S. Take Over Meat Industry and Fix Prices

Government operation and control of the meat industry is favored by Speaker Rainey of the House of Representatives.

His comment on the beef and dairy control plan agreed on by Secretary Wallace and farm leaders was that it would be better than spending \$200,000,000 to subsidize cattle raisers and dairy farmers.

His statement was made verbally in Washington on December 27, and forecasts what is ahead for the meat packing industry when Congress meets in January and its members begin to trim their political fences for the fall election campaign.

"It might prove more effective and would be far simpler than appropriating these sums," said Speaker Rainey, "for the government to take over the packing industry and operate it by paying fixed prices for pork and beef products, if packers continue to exercise their monopolistic powers to drive down prices."

In support of his suggestion Speaker Rainey recalled that during the war the government took over the railroads and, by placing them under a director general, rerouted traffic and fixed rates and in other ways determined what should be the cost to shippers of rail transportation.

He thinks the same thing could be accomplished as to meat products if the government would be willing to invade the field of private industry to such an extent.

Under the program he suggests independent marketing would be eliminated, the government controlling distribution, and fixing consumer prices at whatever point deemed essential.

Packers Answer Rainey.

In connection with the advocacy by Speaker Rainey of government operation and control of the packing industry because of its alleged failure to cooperate in the recovery program, the Institute of American Meat Packers issued the following statement through president Wm. Whitfield Woods:

The packing industry is co-operating vigorously in the recovery program, despite Speaker Rainey's charge to the contrary. Opinions regarding the government's plan for reducing corn acreage and controlling hog production have differed, but the plan is now being put

into effect. The packing industry, while reserving the right to express its views on any development, is helping to make the plan fully and fairly understood by those from whom it buys live stock.

"The packing industry also is cooperating in the recovery program by operating under an approved temporary labor code, adopted August 1, in accordance with the President's request to industry. As a result of this code, the number of employees in the packing industry has increased by more than 16 per cent, payrolls have increased more than 20 per cent and employment in the industry is now above normal.

"Further evidence of cooperation is the filing of a marketing agreement to which the Department of Agriculture would be a party.

Livestock Price Trends.

"Mr. Rainey implies that packers have forced livestock prices down. This is not the case. Whether individuals or the government operate the packing industry, the price of livestock will continue to be determined by the prices consumers can pay for meat products.

"Meat is perishable and must be sold promptly for what consumers are able to pay for it. Neither the government

Meat Industry Employment

Employment and payrolls in the meat packing industry ranked among the highest during November of the 89 industries reported on by the Bureau of Labor Statistics. In the food group, with the exception of beet sugar and beverage industries, meat packing had the highest index of employment, and when compared with all industries was exceeded by only two others. With the two food industry exceptions, pay rolls in the meat packing industry were exceeded in all of the 89 industries only by wirework, radio, aircraft, newspaper and periodical and rayon.

General employment showed a decrease of 3.5 per cent from the October rate and pay rolls declined 6.2 per cent. Compared with November, 1932, employment was 20.2 per cent higher and pay rolls were 30.3 per cent higher. In meat packing employment was 2.7 per cent lower than a month ago and 24.3 per cent higher than a year ago. Pay rolls were 1.3 per cent lower than in October and 18.8 per cent higher than last November.

nor any other agency can make consumers buy meat at a given price level. If the prices at which meat is selling in relation to other foods seem high, consumers will buy less meat or not buy it at all.

"The result of these economic factors is that the current market price of meat represents in practice the approximate level at which the available supply can be sold.

"It is obvious, therefore, that the packing industry does not have the ability to control the market for live stock or meat. Instead, the amount which the producer receives for his live stock is determined by what the public is able to pay for the meat and by-products.

Profits of Meat Packers.

"Meat packers cannot make a profit unless they sell meat and to be able to sell meat they must buy live stock. In buying live stock, they also must pay the going market price or else go without supplies. Thus, the producer is not at a disadvantage in his trading relationship with the packers. On the contrary, the desire to continue to take care of customers forces packers to buy livestock, sometimes at levels which are higher than the values of the products therefrom.

"Speaker Rainey charged that the practice of direct selling, which is favored by many producers, had been used to achieve a monopoly."

After pointing out that members of the Institute buy hogs in practically every way in which hogs are marketed in this country, some buying hogs at central markets exclusively, some buying all of their hogs from producers who prefer to sell direct, and some using both methods and variations of them, and, after denying that there is any monopoly in the packing industry, Mr. Woods said:

"The very nature of the perishability of meat makes any monopoly impossible. Further, there are more than 1,200 meat packing establishments located in all parts of the United States, all in active competition with one another every day. There are no exorbitant profits in the packing industry. Packers' profits always have been reasonable.

"The several hundred packing companies who submit financial reports to the United States Department of Agriculture and whose operations represent more than 85 per cent of the volume of all companies which slaughter live stock, perform the entire function of dressing the livestock and processing and distributing the products therefrom at an average profit of a fraction of a cent per pound. There is little in these profits to suggest that packers could have paid producers more for their live stock."

December 30, 1933.

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Meat Industry Mirrored in Report Of Animal Industry Bureau

More sausage was manufactured under federal inspection in the government fiscal year 1933 than in the previous year, but the total of all meat and meat food products processed under federal supervision was slightly less than a year earlier.

In addition to sausage these products include cured meat, canned meat, meat extract, lard, compound, oleo and other products, totaling last year 8,257,037,328 lbs., as against 8,289,881,799 lbs. in the previous year.

Of the 1933 total, 670,497,071 lbs. was sausage, as against 663,644,078 lbs. in the fiscal year 1932, indicating a trend toward increased manufacture of this product in federal-inspected houses.

Federal meat inspection is only one of the many activities of the Bureau of Animal Industry reported on by its chief, Dr. John R. Mohler, for the year.

Better Livestock Production.

In presenting his report Dr. Mohler points out that the year covered "was marked by continued progress in improved methods of livestock production and in bringing animal diseases under control." Both of these activities are regarded as most important in the development of a controlled agriculture that will bring better returns to farmers.

"Fortunately," says Dr. Mohler, "past regulatory work and research have eliminated or greatly reduced serious risks and have provided technical knowledge needed in planning effective agricultural adjustment."

Major activities of the Bureau include animal husbandry investigations, of which the study of development of quality and palatability of meat is a part; disease eradication work, including elimination of animal parasites; meat inspection; supervision under the packers and stockyards act, and research work.

Experts for Meat Inspection.

In conducting all work with relation to inspection of live animals and meat trained veterinarians are required, only those being accepted who have graduated from accredited veterinary colleges in this country and abroad. In his report Dr. Mohler states that 247 students graduated from these accredited colleges during the year out of a total enrollment of 1,419, which was a slight increase over those of the previous year.

The number of these colleges in the United States totals 11 with 12 foreign recognized veterinary institutions.

This matter of supplying properly-trained veterinarians to carry on the inspection and research work of the Bureau has been matter of much concern to the chief of the Bureau, who has looked closely into the training to be given and the supply of young veterinarians to take care of replacements and expansion in the service.

Progress is reported on the meat experiments under way during the past ten years in cooperation with the agricultural experiment stations, the National Live Stock and Meat Board and the Institute of American Meat Packers. These constitute many phases of breeding, feeding, handling, slaughtering, meat storage and meat cookery, and the varying influences on the results secured.

Beef Dressing Results.

In the course of these studies beef finished on pasture was found to be just about as good as beef from cattle fed grain on pasture, in experiments with two- and three-year-old steers. Grain-fed cattle were found to have a higher dressing percentage and were somewhat fatter. It was concluded that "grass as a feed does not necessarily produce an inferior quality of beef but that lack of finish or gain due to poor or insufficient pasture is often the cause of low quality that is frequently attributed to grass-finished beef."

Close agreement between slaughter-cattle grade and beef-carcass grade was found in a study of over 2,000 head of cattle. This is believed to indicate that the different grades of beef can be recognized in the live animals with dependable accuracy. The same was found to be true of lambs.

A good index of the percentage of fat in the hog carcass was found to be the average of five measurements of thickness of back fat.

Relationship of weight of glands to rate of gain, thickness of back fat or dressing percentage was studied with little result. The glands studied in this connection were the pituitary, thyroid and adrenals. It appeared that gland activity was not closely associated with gland weight. Closer relationships were found in the weights of heart, liver, spleen and kidneys to one another, but these organs showed negative correlations with dressing percentages. Back-fat thickness, however, was found to



MEAT INDUSTRY'S MENTOR.

Dr. John R. Mohler, chief of the U. S. Bureau of Animal Industry, has many functions in which he has been of estimable service to the meat packing industry.

have a direct relation to dressing percentage.

Studies on Palatability.

In a study of curing lamb the time required to cure various cuts indicated that the rather common method as applied to pork does not apply to cuts of lamb, which are lighter in weight.

In a 50 to 60 deg. pickle 14 days proved to be the most satisfactory to cure average weight loins, racks and breasts, while 30 days were required for legs as small as 3 to 4 lbs. The spinal cord soured in pieces that were cured without splitting the backbone. This constituted a part of the detailed study of temperature, curing and storage of meat in relation to palatability begun during the year.

Beef and pork hearts are cheap and excellent sources of vitamine G, comparing favorably with beef and pork livers in this respect, it was found in the continuation of the studies of the distributions of vitamines in meats and meat products.

Meat Inspection Activities.

Activities of the meat inspection division covered slaughter under federal inspection during the year 1932-33 of 75,322,777 head of meat animals, an increase of 2.4 per cent over the 1932 slaughter. This slaughter took place in 770 establishments located in 262 cities and towns. A year earlier there were 799 inspected establishments in 269 cities and towns. Inspection was withdrawn from 28 establishments during the year, 26 of which either had

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discontinued slaughtering or discontinued doing an interstate business. In only two were there violations of regulations. Twenty-five establishments were assigned inspection.

Of the nearly 75,000,000 animals given ante-mortem inspection, only 33,585 were condemned, with 354,381 suspected. Post-mortem inspection was given 75,322,777 head, of which only three-tenths of 1 per cent were condemned.

Certificates of exemption from federal inspection regulations were granted to 990 retailers and butchers for shipment of meat interstate. Shipments numbering 51,018 and totaling 5,851,140 lbs. of product were made under these certificates.

During the year 47,812 interstate shipments were made of meat and meat food products from animals slaughtered by farmers on farms. These shipments totaled 5,675,832 lbs.

Meat Imports and Casings.

Meat imports totaling 37,245,918 lbs., of which 33,254,553 lbs. consisted of canned and cured meat, were inspected during the year. Of this amount something over 11,000,000 lbs. came from the Argentine, 11,600,000 lbs. from Uruguay, 6,500,000 lbs. from Brazil and 4,300,000 lbs. from Canada. Refusal of

entry was given 98,994 lbs. of meat, the bulk of which was beef.

During the fiscal year ended June 30 animal casings from 45 countries were admitted. Of these 13,156,752 lbs. came on certification; 1,109,310 lbs. on disinfection; 1,530 lbs. were dried casings, totaling 14,267,592 lbs. Casings rejected totaled 22,238 lbs.

Meat inspection laboratories throughout the country analyzed and examined 40,641 different products during the year. Of these a total of 2,150 products were found not in accordance with the regulations. These included meats and meat food products, edible fats and oils, cereals, spices, curing materials, colors, denaturing oils, etc.

Principal faults were excessive added water in sausage, improper application of artificial color to sausage casings, and failure to declare added substances permissible under appropriate declaration.

Federal inspection authorities are called on to approve labels and other

markings for meats and meat food products. During the year 16,617 such labels and markings were approved.

Saving the Beef Business.

Far reaching influences of the Bureau of Animal Industry's researches on tick fever of cattle were demonstrated as a feature of the exhibit of the U. S. Department of Agriculture at the recent International Live Stock Exposition in Chicago. In the center of one booth was a panel showing the development of the tick and its fatal influence on the cattle industry. A dipping vat was illustrated with the information that "dipping every two weeks breaks the life cycle of the ticks and accomplishes eradication."

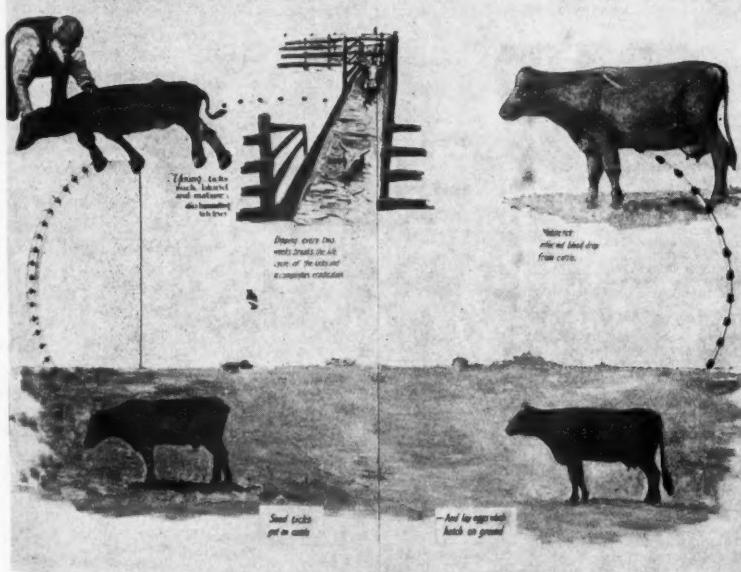
This research work of the Bureau not only conquered tick fever so prevalent in the Southern half of the United States with the exception of New Mexico and Arizona 25 years ago but freed all of the areas from quarantine with the exception of a very small section of Texas near the Mexican border, and

	1928	1929	1930	1931	1932
(680 concerns) (832 concerns) (945 concerns) (927 concerns) (868 concerns)					
Average net worth ¹	\$ 983,705,030	\$1,010,980,008	\$1,058,040,521	\$1,077,186,076	\$ 941,046,822
Total income.....	4,110,095,060	4,306,814,715	4,028,493,741	3,070,743,390	2,204,146,322
Total expenses.....	4,089,890,513	4,243,075,083	3,973,497,504	3,083,939,372	2,212,033,156
Net gain.....	70,204,247	65,741,632	49,090,147	*13,193,982	*7,886,834
Percentage of gain to net worth.....	7.14	6.45	4.72	*1.25	*0.84

¹ These figures represent the average of the total net worth of all reporting concerns at the beginning and end of their fiscal years.

² Loss.

RESEARCH CONQUERS CATTLE TICKS AND OPENS NEW FIELD IN MEDICAL SCIENCE



HOW THE FIGHT ON CATTLE TICK IS BEING WON.

Demonstrating the deadly effect of the cattle tick, a panel in the U. S. Department of Agriculture exhibit at the International Live Stock Exposition illustrated the success of the Bureau of Animal Industry in eradicating this deadly parasite and freeing the cattle industry of the South from its influence.

small areas in Louisiana, Mississippi and Florida. This permits cattle raisers in the southern part of the United States to ship their animals to markets in any part of the country whereas when tick infested this was not possible.

Not only have the researches of the Bureau overcome so-called "Texas fever," but they proved that insects carry diseases. This discovery was the basis for controlling African sleeping sickness, bubonic plague, malaria, Rocky Mountain spotted fever, trench fever, typhus fever, yellow fever and many other diseases carried by insects and fatal to humans as well as to animals.

Packers' Income and Profits.

Reports of 868 packers subject to the packers and stockyards act showed an net worth of \$941,046,982, net sales of \$2,186,899,318 and a net loss for the year of \$7,886,834. Of this number 211 were federally inspected packers having a net worth of \$730,088,723, net sales of \$1,798,710,146 and a net loss for the year of \$5,561,932. Nonfederally inspected packers numbering 415 with sales of \$161,853,528 showed a net loss of \$895,028 and 242 nonslaughterers with sales of \$226,335,644 showed a net loss of \$1,429,874.

In a comparison of reports made to the packer and stockyards administration during the past five years total income ranged from a high of \$4,308,814,715 in 1928 to a low of \$2,204,146,322 in 1932. Net gain ranged from a profit of \$70,204,247 in 1928 to a net loss of \$7,886,834 in 1932. Figures for each of the five years are reported as shown above in Table 1.

December 30, 1933.

Gobel Tonnage and Dollar Sales Up

Increase in tonnage and dollar volume of sales totaling \$20,968,402.71 is reported by Adolf Gobel, Inc., for the fiscal year ended October 28, 1933.

The year's operations showed a net loss of only \$242,072.98, as against a net loss of \$322,067.05 for the previous year.

Tonnage volume increased, in spite of the closing of the Washington division in February, 1933, which in the previous year accounted for 11,547,482 lbs. of product.

Net profit from operations during the year amounted to \$131,316.17, and other income brought this profit to \$233,377.84 for the year. Interest, taxes, dividends and other charges resulted in the net loss reported.

Skipworth Is New Head.

In its report to stockholders under date of December 20, 1933, the board of directors calls attention to the retirement of president Henry L. Batterman during the year, to devote his entire time to the management of H. Batterman Company, and to the selection of V. D. Skipworth to take the management of the company's operations as president. After reviewing Mr. Skipworth's long association with the industry and his successful work, which attracted the attention of the Gobel directors, they say:

"The wisdom of his selection has been fully justified by his subsequent wise and experienced leadership of the company's affairs, resulting in practical economies and in the establishment of many progressive policies."

In spite of the loss experienced during the year it is felt that headway was made in view of industrial conditions. "Unemployment increased during the last fiscal year and the buying power of the public generally was less than that of the previous year," the statement points out. "The manufacture of all articles except bare necessities was considerably curtailed. The fact that Gobel quality and reputation were consistently maintained throughout, undoubtedly resulted in curtailing sales for the reason that consumers were price-minded to a greater extent than ever before."

Operating Efficiency Increased.

During the year approximately \$200,000 was spent in the provision of new manufacturing facilities and in increasing the efficiency of those already in operation. The company began slaughter of cattle, calves and sheep at a Western unit during the year, and facilities of the Eastern cattle slaughtering plant were increased. The company's slaughter of hogs during the year totaled 1,246,741 head.

Directors and officers of the company and its subsidiary companies are: Directors—V. D. Skipworth, Henry Merkel, Malcolm D. B. Hunter, Jay E. Decker, Henry A. Ingraham, William C. Kirkpatrick, Grosvenor Farwell, E. S. Selby, Fred G. Duffield, and Maurice Lehman. The officers are V. D. Skipworth, president; Henry Merkel and Malcolm B. D. Hunter, vice-presidents; William C. Kirkpatrick, treasurer and assistant secretary; Henry A. Ingraham, secretary.

Subsidiary companies are listed as Jacob E. Decker & Sons, Merkel, Inc., C. Lehmann Packing Co., Inc.; and Adolf Gobel, Inc. (a Maryland corporation).

Income and Surplus.

Consolidated statement of operations and earned surplus including operations of Jacob E. Decker & Sons is as follows:

OPERATIONS.	
Net sales	\$20,968,402.71
Cost of sales	17,822,936.46
Gross profit	\$ 3,145,466.25
Selling, delivery, administrative and general expense	3,014,150.08
Net profit from operations	\$ 131,316.17
Other income:	
Dividends	\$ 26,306.08
Interest	2,920.80
Profit on sales of Adolf Gobel, Inc.	
6 1/4% notes held as investments	46,168.70
Rentals—not	23,967.50
Sundry	2,638.50
	102,061.67
	\$ 233,377.84
Other deductions:	
Interest on funded debt	\$ 195,633.99
Amortization of discount and expense on funded debt	49,568.17
Federal income and capital stock taxes	20,732.90
Extraneous provisions for uncollectible accounts (regular provision included in administrative exp.)	43,183.29
Provision for loss on retail stores discontinued	17,210.85
17,945.00	
18,533.86	362,828.06
Net loss before dividends on stocks of subsidiary companies and minority interest	\$ 129,450.22
Deduct dividends on preferred stocks of subsidiary companies	112,296.71
Adjustment for minority interest	326.05
Net loss for period	\$ 242,072.98
Charges for depreciation included above	406,051.90
EARNED SURPLUS.	
Balance, October 30, 1932	\$ 380,311.38
Surplus Credit—Difference between cost and face value of bonds purchased for retirement	18,755.00
Surplus Charges:	
Additional taxes of prior periods	\$ 9,377.71
Amortization of organization expense	7,624.76
Deferred charge in the nature of pre-paid rent written off	28,326.93
Loss on disposition of capital assets	20,067.40
Miscellaneous adjustments—net	5,942.13
	71,338.93
Deduct net loss for period	\$ 327,727.45
	242,072.98
Balance, October 28, 1933	\$ 85,654.47

Consolidated statement of assets and liabilities of the company and its subsidiaries as of October 28, 1933, including the assets and liabilities of Jacob E. Decker & Sons as of October 31, 1933, follows:

Consolidated Statement.

ASSETS.	
Cash in banks and on hand	\$ 733,216.65
Notes receivable	10,246.20
Accounts receivable	830,876.13
	\$ 849,622.33
Less reserve for discounts and uncollectible	117,654.03
	731,968.30

Inventories:

Live stock and product, at cost or market whichever lower (with addition of estimated floor stock tax \$55,343.87 payable Nov. 5, 1933)	\$ 1,207,938.64
Ingredients, manufacturing supplies and containers	206,414.63

Total current assets \$ 2,870,538.22

Cash and investments deposited as security

Stock Investments at book value

Miscellaneous accounts, notes and mortgages receivable—at book value

Fixed Assets:

Land

Leaseholds and improvements

Buildings, machinery, equipment, furniture and fixtures

Delivery equipment (in part subject to chattel mortgage per contra)

Branch house and retail store equipment

Sundry real estate

Construction in progress

Plant and equipment not in operation—net book value

Deferred Charges:

Unamortized bond discount and expense

Expense supplies

Other

Organization expense Goodwill, including a long contract killing rights and provision routes

NOTE.—Collateral pledged to secure the five percent serial gold notes of Adolf Gobel, Inc. consists of the entire outstanding common capital stock, or 72,000 shares, of Merkel, Inc., and 14,048 shares of the common capital stock of Jacob E. Decker & Sons.

Total assets \$ 11,914,075.88

LIABILITIES.

Current Liabilities:

Notes Payable:

Banks

Secured by chattel mortgage on delivery equipment

Other

46,129.84

14,393.30

\$ 110,523.14

Notes receivable discounted

Accounts Payable:

Trade

Other

225,918.35

28,730.31

254,648.66

Accrued Liabilities:

Interest on funded debt

Other interest

Taxes

Dividends on preferred stocks of subsidiary companies

Other

73,515.46

60,999.03

\$ 89,607.41

First mortgage 6% serial gold bonds of Adolf E. Decker and Sons, series due Dec. 1, 1933

Less bonds on hand

\$ 50,000.00

6,000.00

44,000.00

December 30, 1933.

19

THE NATIONAL PROVISIONER

Obligation to retire preferred stock of Merkels Inc., June 10, 1934... Sinking fund payments due within one year on George E. Kern, Inc., 6½% first mortgage gold bonds.....\$ 50,000.00 Less bonds on hand 40,700.00	75,000.00
Total current liabilities.....	\$ 887,079.21
Mortgages Payable: Due Jan. 1, 1934... \$ 150,000.00 Due Aug. 6, 1936... 30,000.00	180,000.00
Obligation under contract payable after one year.....	22,788.46
Funded Debt: Five year 6½% collateral gold notes of Adolf Gobel Inc., due May 1, 1938, with stock purchase warrants attached (see note).....\$ 2,250,000.00 6½% first mortgage sinking fund gold bonds (on leasehold) of George E. Kern, Inc., due Nov. 1, 1937..... 322,800.00	2,572,800.00
First mortgage 6% serial gold bonds of Jacob E. Decker and Sons, \$50,000 due December 1st annually to 1939, \$300,000 due December 1, 1940.. 600,000.00	3,172,800.00
Reserve for contingencies.....	11,087.50
Preferred Capital Stock of Subsidiary Companies: Merkel, Inc., 6½% cumulative.....\$ 550,000.00	550,000.00
Jacob E. Decker and Sons 7% Cumulative: Class "A"..... 578,450.00 Class "B"..... 403,400.00	1,531,850.00
Minority interest in common capital stock of Jacob E. Decker and Sons (22 shares, or 15.86%)	4,098.34
Common Capital Stock - Par Value \$5.00 Per Share: Outstanding..... 554,739 shares Less held in escrow for exercise of common stock purchase warrants 123,750 shares	430,989 shares 2,154,945.00
Capital surplus.....	3,863,772.90
Earned surplus.....	85,654.47
Contingent liability - drafts discounted.....\$ 83,121.71	\$11,914,075.88

WHOLESALE PRICE CHANGES.

Wholesale commodity prices declined slightly during November, according to the U. S. Bureau of Labor Statistics. In this period decreases were reported for 150 items, increases for 181 while in 453 cases no change took place. Of the declines, livestock and poultry dropped 10 per cent, fresh and cured meats and soap 5½ per cent and for hides and skins 1½ per cent. However, when compared with a year ago, November was the sixth consecutive month when prices averaged higher than in the corresponding month a year ago. There was an average increase of more than 11 per cent over last November.

Wholesale prices of farm commodities showed the largest price advance. The group as a whole rose by more than 1½ per cent over the previous month. The

food group as a whole stood at 60.6 as against 64.2 last month and 54.3 last year. The wholesale meat price index stood at 53.7 as against 51.0 a month ago and 48.2 a year ago. Of the meat items included, sirloin steak, round steak, rib roast, chuck roast and plate beef showed declines, while pork chops, sliced bacon and sliced ham showed price increases. No change was reported in leg of lamb.

1928-32 average for that date. Shipments for export remained in November at about the same volume as during October."

PROCESSING TAX COLLECTIONS.

Processing taxes imposed under the AAA, with compensating and other taxes, collected by the U. S. Bureau of Internal Revenue during November and for the year to date, are reported as follows:

	Nov., 1933.	Year to Date.
Wheat (tax July 9)...\$ 9,159,802.98	\$38,903,726.82	
Cotton (tax Aug. 1)... 17,327,182.64	49,830,785.11	
Tobacco (tax Oct. 1)... 1,281,301.54	1,983,758.18	
Field corn (tax Nov. 5)... 17,976.21	17,976.21	
Hogs (tax Nov. 5)... 27,296.07	27,296.07	
Total	\$27,813,559.44	\$90,763,542.39

Of the hog tax collected to date \$6.83 was processing tax, \$380.92 import compensating taxes, \$26,887.10 floor tax paid by other than retailers and \$21.22 floor tax paid by retailers.

Returns on the processing tax on hogs slaughtered during November were not made until in December, and payments of packers' floor stock taxes were not required until December 5, so that the returns for November would not show the effect of these taxes.

"December 1 inventories increased slightly more than the usual amount over the beginning of November to a level 154,164,000 pounds above the

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

Rath Increase Sales and Net Income

Increases of 2 per cent in sales and 50 per cent in net income are reported by the Rath Packing Co. for the fiscal year ended October 28, 1933.

Net income for the period at \$616,783 compares with \$402,812 in the previous fiscal year. Net sales totaled \$19,064,908 in 1933 and \$18,690,308 in 1932. Cost of sales, selling expense, delivery expenses and general and administrative expenses totaled \$18,142,740 in 1933 and \$18,093,023 in 1932.

Widened margin between expenses and sales and increased sales resulted in an operating income of \$922,168 against an operating income of \$597,285 a year earlier. Depreciation and obsolescence amounted to \$202,497, while a year ago this amounted to \$131,958. Surplus at the end of the year was \$2,045,077 against \$1,976,174 in 1932. Dividends totaling \$547,379 were paid. Current assets amounted to \$3,209,375 and current liabilities to \$692,538.

New Equipment Added.

Commenting on the year's results, President John W. Rath said that

slaughter last year was larger than that of the preceding year. A new lard refinery building, a new lard tank house and other additions to plant and equipment were made during the year, he said.

Comparison of the balance sheet and income account for the year just ended with that of the previous year follows:

	BALANCE SHEET.
	Assets.
Current assets:	1933. 1932.
Cash.....\$ 346,361	\$ 386,519
Receivables..... 1,071,838	852,699
Inventories..... 1,791,176	1,551,333
Total current	\$ 3,209,375 \$ 2,800,551
Fixed assets..... 3,478,064	3,400,505
Def. and other assets..... 170,286	124,483
Total assets	\$ 6,857,715 \$ 6,315,509
	Liabilities.
Current liabilities:	
Notes payable.....\$ 328,000	
Accounts payable..... 191,572	\$ 72,833
Federal tax..... 102,889	67,158
Prfd. stock dividend pay- ment	70,078 74,314
Total current	\$ 692,538 \$ 214,325
Preferred stock..... 2,120,100	2,125,100
Common stock..... 2,000,000	2,000,000
Surplus..... 2,045,077	1,976,174
Total assets	\$ 6,857,715 \$ 6,315,509
	INCOME ACCOUNT.
	1933. 1932.
Net sales.....\$ 19,064,908	\$ 18,690,308
Cost of sales, etc..... 18,142,740	18,093,023
Operating profit..... 922,168	597,285
Depr. and obso..... 202,497	189,116
Federal tax..... 102,889	67,158
Other income	4,644
Net income	\$ 616,783 402,812

Practical Points for the Trade

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Berliner Sausage

A sausage sometimes called "ham" sausage and sometimes called "Berliner" is sold extensively as a specialty through the winter months, as well as at other seasons. A packer writes regarding this as follows:

Editor The National Provisioner:

We want to make a sausage that consumers ask for as "ham" sausage, but as we are federally inspected we realize that we cannot call it ham sausage unless it is made of ham. Will you tell us how to make this sausage, also under what name is it known besides ham sausage?

This product can be sold under a trade name, or it can be sold as Berliner. It is made of pork trimmings and some beef, and so cannot be called ham sausage.

Following is one formula for making this sausage:

85 lbs. of 90 per cent lean pork trimmings
15 lbs. chopped beef.

All meat is well cured, although the beef may be used fresh if desired. In this case a little additional salt is added, although care must be exercised not to get the product too salty.

The pork trimmings are ground through the $\frac{1}{4}$ -in. plate and dry cured. The cured pork trimmings and the beef are put in the mixer and seasoned with

6 oz. pepper
8 oz. sugar
 $\frac{3}{4}$ oz. ground cloves
 $\frac{1}{2}$ oz. cinnamon.

Mix thoroughly. Then stuff either in bungs, bladders or large cellulose containers. The product is smoked and cooked the same as bologna.

Another Berliner Formula.

Another formula for Berliner is as follows:

75 lbs. dry cured lean pork trimmings
25 lbs. dry cured bull meat.
No seasoning is added.

Preparation.—When the bull meat is put in cure it is ground through the $\frac{1}{4}$ -in. plate. Unless the pork trimmings are quite large they are not ground. If it is necessary to reduce the size, put them through the one-inch plate. This is done when the trimmings go into cure. Grinding to this size makes it easier to stuff the product into bladders if this container is used.

Put the dry cured pork trimmings and the cured bull meat into the mixer and mix thoroughly for about 5 minutes, adding a little crushed ice.

Stuffing.—When the product is thoroughly mixed it is taken to the stuffing bench. It is necessary to have a large

sized filler for this class of product, regardless of the container used, in order to get the best results.

If bladders are used the necks are split to suit the horn. As soon as they are stuffed and taken from the horn, two wooden skewers are run through the neck end of the bladder from the opposite sides. Then tie with twine underneath the skewers and wrap with twine around and lengthwise to support the casing. If wire molds are used the twine will not be necessary.

The bladders should not be stuffed to full capacity, as they have a tendency to expand while cooking and may break.

Chilling.—After the product is stuffed it is well to put it in the cooler at 36 to 40 degs. and allow it to hang for from 18 to 24 hours. When removed from the cooler let it hang in natural temperatures for 2 to 3 hours to dry off somewhat before putting in the smokehouse.

Smoking.—Smoke for the first two hours at a temperature of 140 degs., using either hardwood or gas and hardwood sawdust. For the next 2 or 3 hours smoke at 145 to 150 degs. This product should not be subjected to very high temperatures in the smokehouse.

Cleaning Hog Casings

New methods for cleaning casings have been devised whereby the casings are cleaned and ready for salting a short time after they leave the killing floor.

This is a far cry from the old method of soaking casings 24 or 48 hours at high temperatures, when oversoaked casings resulted in heavy losses and undersoaked product was difficult to slime, and when the odors attendant on this soaking and sliming process were very objectionable.

While increase in yield and the saving in labor are important in this new process, perhaps the most important features of mechanical cleaning are the speedy handling of the product and the elimination of all offensive odors.

A description of this method has been printed by THE NATIONAL PROVISIONER. Copy can be secured by sending a 5c stamp with request, as follows:

The National Provisioner,
407 South Dearborn St., Chicago, Ill.
Please send me copy of article describing modern method of cleaning hog casings.

Name

Street

City

Inclosed find 5c stamp.

Cooking.—Then put in the cooking vat from 4 to 6 hours, depending on the size of the bladder, at a temperature of 155 degs. The last hour the temperature should be held at 160 degs.

When stuffed in beef bungs or cellulose containers the product is smoked for 3 hours at a temperature of 100 degs., then cooked for 3½ hours at a temperature of 165 degs.

On removal from the cook vat rinse the product with hot water and spray or chill with cold water for 3 to 5 minutes, being certain that all grease has been removed from the surface of the casing.

After hanging in natural temperatures for 2 to 3 hours to partially chill, put in the cooler at 45 to 50 degs., to thoroughly chill before packing.

SMOKEHOUSE INSURANCE.

A dealer who wants to smoke meats asks for information concerning insurance risks on a smokehouse in connection with his establishment. He says:

Editor The National Provisioner:

We are planning a smokehouse on the first floor of our store building, which is a two-story brick structure. This smokehouse will hold about two or three cages with rail, according to specifications as outlined in your book "Pork Packing."

Is this plan approved by insurance underwriters, or will it raise our insurance rate? Our local insurance inspector advises it will raise the rate 13 to 15 per cent on the building and all equipment. Is there any way we can equip this smokehouse to come under the underwriter's specifications to do away with this extra charge?

We plan to use a gas burner to heat this smokehouse and install an automatic control.

If this inquirer will consult his insurance firm probably he will find that the increase in insurance rates to which he refers is due simply to the fact that he is placing a smokehouse in the building, thus increasing the fire risk, and not particularly to the type of smokehouse.

The smokehouse illustrated and described in "Pork Packing" is about as safe from a fire standpoint as it is possible to make a device of this kind. If there are varying insurance rates for smokehouses of various designs it would seem that this should take the lowest. It is assumed, of course, that steel fire doors will be installed.

Any kind of a smokehouse in such a building as this could hardly be installed without increasing the insurance cost. The inquirer might consider building the smokehouse separate from the building, since he is probably carrying on his meat processing operations in a business building rather than a structure designed for a meat plant.

Making Bacon Squares

Bacon squares are quite popular, as this product given a good cure makes an economical and tasty piece of meat for the purchaser, for slicing and frying or for cooking with vegetables.

A packer asks how to make these squares. He says:

Editor The National Provisioner:

Can you give us information about bacon squares? What is the cut and how is it cured and smoked?

Bacon squares are made from the jowl, which is carefully trimmed, squared and flattened out. These squares usually weigh from 2 to 4 lbs. after they are cured and smoked.

The product may be given either a dry cure or a sweet pickle cure. As the cuts are small they cure a great deal faster than the larger cuts and there is no occasion to overhaul them. If given a pickle cure, a good sweet pickle of about 70 deg. strength, the same as is used for ham or bellies, may be used for the purpose. If dry cured, use the same formula as is used for dry cure bellies, that is for each 100 lbs. of green meat use

3 lbs. fine granulated salt
2 1/4 lbs. granulated cane sugar
4 oz. salt peter.

Each piece of meat is well rubbed with the mixture, a little is spread on the bottom of the curing boxes and additional amounts spread between each layer of meat as it is packed and again over the top layer before the lid is put on the box. A small amount of pickle may be added to aid the cure in sticking to the butts.

Whether pickle or dry cure, curing should be done at about 38 degs. F. and the pieces are cured in from 10 to 25 days, depending on the size. Frequently these butts or bacon squares are cured by packing them in with dry cure bellies, using them to fill up any empty spaces in the box.

When the product is taken out of cure, washed, and is ready for the smokehouse, it is usually smoked on screens.

DRY SKIM MILK REGULATION.

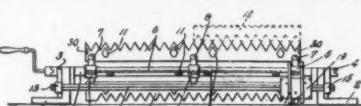
Sausage manufacturers who have been offered dry skim milk in bags have been warned that such proffers are in direct violation of the marketing agreement in force in the dry skim milk industry. This section of the agreement reads: "No dry skim milk manufactured for human consumption shall be packaged, shipped or sold in bags in the wholesale trade." It is pointed out that the dry skim milk industry generally has abandoned the use of bags on the ground that thus packaged the product is unfit for human consumption. Government inspectors, it is said, are on the lookout for violators of the agreement.

Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

Automatic Sausage Linking Machine.

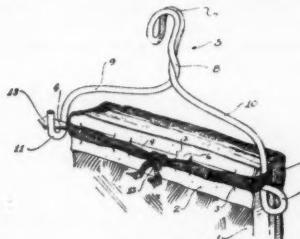
Homer A. Edwards, Nampa, Idaho. This is a sausage linking machine, bearing supports, a reel mounted in said supports and provided with a plurality of spaced serrated panels, a guide bar,



a guide mounted on said guide bar, and means actuated by said panels to cause the movement of said guide on said bar. Granted Nov. 21, 1933. No. 1,936,354.

Means for Hanging Bacon.

John E. Covey, Chicago, Ill., assignor to Swift & Company, Chicago, Ill. This assemblage in the preparing and treating of bacon slabs, comprises a slab of bacon, a safety-pin type of hanger, and a fabric band. The slab of bacon is dehided except for a narrow transversely extending strip of hide that is left at the upper end of the slab, said strip being provided along a centrally transversely extending section with vertically extending spaced slits arranged

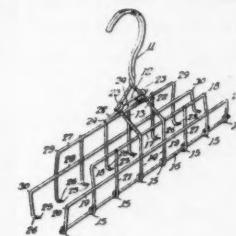


so as to leave a line of narrow ribbon-like loop providing skin sections. The ends of each loop are integral with the skin above and below the slits; the safety-pin type of hanger has a supporting hoop at the top, supporting arms depending from and spreading outwardly from said hook, and a skewer or pin member integral with the lower end of one of said depending arms. Connected therewith through the medium of a loop portion that extends outwardly beyond a downwardly extending section of the supporting arm, is the other supporting arm having at the lower end thereof a reversely bent section providing a hook for the free end of the skewer or pin member. The skewer or pin member is threaded under the loops but positioned so that except for said looped portions, the skewer or pin member engages the outer side of the skin section. The fabric band is arranged so as to tightly encircle the upper end of the slab and so that it extends along the upper meat section of the slab—slightly overlapping the upper end of the slab—thence across an upper outer side portion of the slab outside of one of said depending supporting arms and above the outwardly extending loop connection be-

tween said last mentioned supporting arm and the skewer or pin member connected thereto, thence along the outside of the upper skin side of the slab, thence above the free end of the pin and finally across the other upper outer side portion of the slab. Granted Nov. 21, 1933. No. 1,935,616.

Meat Hanger.

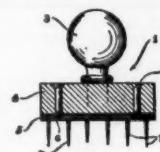
Victor Conquest, Gustav Redemske, and Edward L. Lalumier, Chicago, Ill., assignors to Armour and Company, Chicago, Ill. A meat hanger comprising companion jaw members pivotally connected, one of the jaw members being provided with spaced inwardly project-



ing blunt contact points and the other with spaced inwardly projecting sharp spurs of a length to correspond substantially to the thickness of the meat rind. Granted Nov. 21, 1933. No. 1,936,380.

Branding Device.

Harry H. McKee, Chicago, Ill., assignor to Swift & Company, Chicago, Ill. This branding instrument comprises a plurality of needles arranged accord-



ing to a chosen design as brand mark and a support therefor. The needles are each provided with grooves and each has deeply recessed apertures adjacent, their points terminating in said grooves, whereby to carry ink through a layer of fell. Granted Nov. 21, 1933. No. 1,936,170.

Neatsfoot Oil Equivalents.

Carl Stiepel, Berlin-Charlottenburg, Germany, assignor by mesne assignments to Unichem Chemikalien Handels A.-G., Zurich, Switzerland. An oil having a turbidity point approximating -5 degs. C. or lower adapted for use as a lubricating oil and for the treatment of leather and textiles. The oil consists of tri-glycerides of that fraction of a mixture of fatty acids derived from material of the group consisting of sperm oil, hog fat, palm oil and olive oil, which fraction has a turbidity point approximating 5 degs. C. or lower. Granted Nov. 7, 1933. No. 1,934,100.

USE OF SODIUM NITRITE.

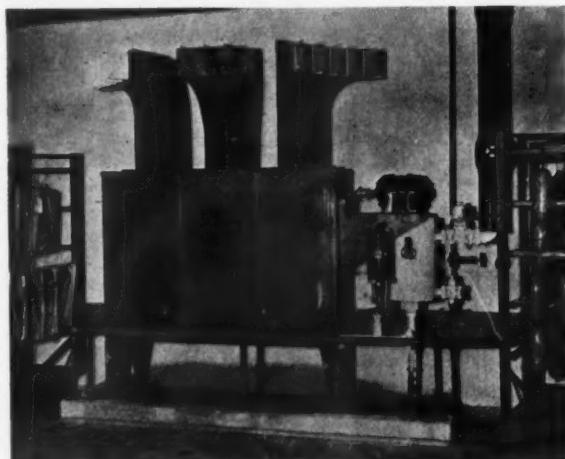
Sodium nitrite has come into prominence in meat curing. How is it used? Curing formulas containing sodium nitrite are published in "PORK PACKING," The National Provisioner's new test book. Curing cellar foremen should have the information contained in it.

REFRIGERATION AT LOW COST

CLARAGE Unitherm Unit Coolers are the economical answer to practically any meat product refrigeration requirement.

The more important money-saving advantages of a Clarge installation are:

1. Closer control of temperature because of positive air circulation.
2. No moisture condensation on walls and ceiling of cooling room.
3. Very rapid cooling—saving time and operating cost.
4. Marked reduction in first cost—less equipment needed



—simple, inexpensive installation.

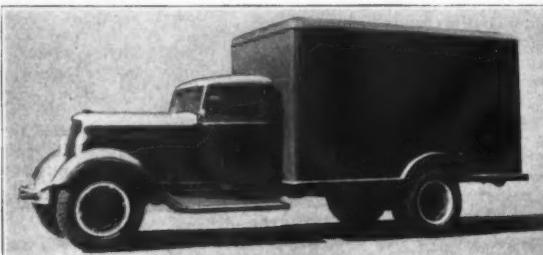
5. Large saving in cost of cold storage room construction—height of room reduced since no space needed for overhead bunkers.

6. Low maintenance, and 100% salvage value due to mobility of units.

for FREE Bulletin 77 which gives full details. CLARGE FAN COMPANY, Kalamazoo, Michigan.

CLARGE UNITHERM UNIT COOLERS

The cost of operating a refrigerator body is vital to the cost per mile of hauling meat. Low costs are obtained in Meyer Refrigerator Bodies because they will maintain satisfactory low temperatures in the warmest weather for long periods, with a minimum amount of refrigerant. This item alone will save the cost of the body in a year's time, so why buy a cheap experiment?



MEYER BODY COMPANY, Inc.

216 Elm St.

Established 1884

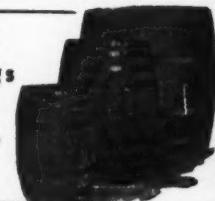
Buffalo, N. Y.

Replace now—at bottom

Pension the old battered doors in your plant now—you may never have the opportunity at present low prices again.

JAMISON COLD STORAGE DOOR CO.
Hagerstown, Md. U. S. A.
Branches and Agents in all principal cities

CURING CASKS
Tierces—Barrels—Kegs
Standard and Special Sizes
Manufactured by
American Cooperage Co.
MAURER, NEW JERSEY
Quality—Service—Price



**Standard 1500-lb.
Ham Curing Casks**
Manufactured by
Bott Bros. Mfg. Co.
Warsaw, Illinois
Write for Prices and Delivery

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Refrigeration and Frozen Foods

MEAT STORAGE IN CO₂.

Some interesting experiments in the storage of meat in high concentrations of CO₂ have been under way in England for some time, during which some rather remarkable results have been secured. At a recent meeting of the British Association of Refrigeration, this subject was discussed at considerable length, the principal results of the experiments being given.

It was pointed out that the prolonged storage of mild cured bacon presented many difficulties. Bacon stored green, i.e., unsmoked, would be tainted by micro-organisms if the temperature of the cooler were above 32 degs. Fahr. while bacon stored in the frozen condition became rancid after defrosting. Pale-drying helped to lengthen the storage period to some extent by drying the surface, but smoking was more effective, and provided a considerable amount of protection against micro-organisms and against rancidity. Smoked mild-cured bacon, however, could not be kept for more than two to three months in ordinary coolers.

The limiting factor was the rancidity which occurred in the fat. Thus, smoked bacon frozen and stored at 14 degs. Fahr., or even minus 4 degs. Fahr., became rancid after about two to three months' storage. Since rancidity did not occur in the absence of oxygen, experiments in gas storage were commenced, using both nitrogen and carbon dioxide, both these gases preventing rancidity. In addition, CO₂ was shown to possess antiseptic qualities of a very high order. A side of unsmoked bacon had been successfully stored at 32 degs. Fahr. for over four months in an atmosphere of CO₂, and experts then considered this bacon was only a

pigment (methæmoglobin) in the presence of CO₂ if small quantities of oxygen were also present.

Thus, with pork stored in high concentrations of CO₂, any exposed surfaces of pork muscle (lean meat) were liable to become discolored. The pigment of bacon, however, (nitrosohemoglobin) was unaffected by CO₂.

In the experiments, dessicators were first used for small scale work, then a sheet-metal gas-tight box which held several sides of bacon or a carcass of pork was used. A small cooler capable of holding 30 to 40 sides of bacon is now being experimented with. It is made of electrically welded sheet iron and is surprisingly gas tight.

It was brought out that the yellowing of fat in the samples of bacon on display represented the extent to which rancidity had developed, but it was observable that the bacon stored in CO₂ was perfect in every way.

Pork chops stored at 32 degs. Fahr. in air "spoke for themselves," but those stored in CO₂ were quite wholesome. The point in all of these storage tests was to keep the oxygen content of the atmosphere down to a very low limit, say 5 per cent. In this concentration of CO₂ the experimenters were able to prevent hæmoglobin from becoming methæmoglobin. A carcass of pork had been kept in good condition over a rather long period by this method.

It was emphasized that bacon differs from fresh meat in that the problem

is not, as in the case of fresh meat, the prevention of the development of surface micro-organisms, as by freezing, but the prevention of the fat becoming rancid through oxidation.

FROZEN FRUIT JUICES.

Development of a new method for quick freezing all kinds of fruit juices was announced recently by the California Consumers Co., Los Angeles. This announcement came following completion of a period of experimentation and trial exploitation during which "Sunjuis" orange, lemon, grapefruit, lime and pineapple juices were marketed throughout the eastern section of the country and in the Orient, South Seas and European markets.

With this new process, it is said, it is now possible to get sun-ripened, undiluted and unadulterated fruit juices with no chemicals or foreign substances added. Immediately after it has been picked the fruit is pre-cooled to 32 degs. Fahr. It is then squeezed into juice, under a patented process, placed in chilled bottles or containers, sealed under vacuum and "fast-frozen" at 50 degs. Fahr. below zero by being dipped in vats containing a liquid refrigerant.

It is stored at a temperature of 10 degs. Fahr.

The process does not involve the use of preservatives or adulterants of any kind. Oxidation and bacteriological action are definitely prevented.

The juice is delivered from the cold storage warehouse in sealed cans, frozen, packed in fibre cases. The cans are removed and placed in a refrigerator, preferably at about 50 degs. Fahr. At this temperature liquefaction usually requires about 12 hours.

REFRIGERATION NOTES.

Installation of a refrigeration system in the plant of the Borne Packing Co., Vernon, Calif., has been begun by the Pacific Refrigeration Co.

The Berwick Fruit Co., Berwick, N. S., Canada, has completed the construction of a cold storage warehouse.

Muscogee County, Ga., has plans for the installation of a small ice and cold storage plant at its convict camp near Columbus, Ga.

R. I. Parlet has plans in hand for the erection of a cold storage plant at Pomeroy, Wash.

City of Shiner, Tex., has under consideration the construction of a cold storage and ice manufacturing plant at an estimated cost of \$40,000.

The Lombardoni Fruit Co., Plattsburgh, N. Y., recently purchased a 4-ton Frick refrigerating machine for use in fruit storage.

San Augustine Ice Co., San Augustine, Tex., has awarded contract for the construction of two large ice vaults and a cold storage room for the purpose of curing meats and for general storage.

The Garverville Ice Co., Haverstraw, N. Y., is erecting a new cork and steel ice storage building.



KEEPS CARCASS ON HOOK.

This method of supporting forequarters of beef when shipping in refrigerator cars is said to lessen damage and to prevent the meat from dropping off the hook. The device consists of a chain and a saddle. One link at the end of the chain is slipped over the hook, the forequarter placed on the hook and the chain drawn up snugly and secured in the manner shown, with the saddle at the bottom.

First cost of the device and the labor of using it are small, it is said. It is the idea of John Snyder, Sioux Falls, S. D., and was awarded a certificate of merit in the last prize idea contest of the Institute of American Meat Packers.

TABLE 1—SHRINK IN BACON STORED EIGHT WEEKS.

Temp. of Storage. Degs. Fahr.	Remarks.	Shrink. Per Cent.
26.6	In air; fan in room.	19.0
26.6	In carbon dioxide.	1.8
14.0	In still air.	8.7
14.0	In carbon dioxide.	0.4

fortnight old, in spite of its 18 weeks' storage. When smoked and cooked, the only fault was a slight friability in the lean.

To overcome this fault, lower storage temperatures were used. Bacon was shown that had been stored for eight months in CO₂, two sides at 26 degs. Fahr. and two sides at 14 degs. Fahr. The bacon at 26 degs. Fahr. had not been frozen, but the sides stored at 14 degs. Fahr. were previously hard frozen at minus 22 degs. Fahr. for 36 hours. Control sides were stored in air at both storage temperatures. Table I shows that the loss in weight was far less in sides which were stored in the CO₂ containers.

It was said that not only was CO₂ of great value for the storage of bacon, but it also considerably increased the storage life of chilled pork. There was, however, a difficulty met with in the case of pork which did not arise in the case of bacon. The principal pigment of pork is hemoglobin, and this pigment very readily changed to a brown

December 30, 1933.

CORN-HOG CONTROL PLAN.

(Continued from page 12.)

number of hogs bought and fed for market, above the average number bought and fed during the 2-year base period.

Example: Suppose your sows farrowed an average of 16 litters in 1932 and 1933, and an average of 100 pigs were marketed from these litters. Under this plan you would produce in 1934 not more than 12 litters (three-fourths of 16), and you agree to sell from these litters not more than 75 pigs (three-fourths of the 100 head you sold on the average from home-farrowed litters in 1932 and 1933). Suppose also that in 1932 and 1933 you bought an average of 50 head of pigs to feed for market. Under this plan in 1934 you would buy and feed not more than the average number you bought and fed during the 2-year base period. (The hog-market years considered in the contract are December 1, 1931, to December 1, 1932; December 1, 1932, to December 1, 1933; and December 1, 1933, to December 1, 1934.)

Benefits in Return.

For making these adjustments, you receive the following benefits:

1. A corn-reduction payment at the rate of 30 cents per bushel on the estimated production of corn, in the past five years, on the contracted acreage. The 2-year base period, 1932 and 1933, will determine the number of acres you may contract to the Government.

If, for example, you contracted 20 acres of land which yielded, or would have yielded in the past 5 years, an average of 30 bushels per acre, you would receive \$9 per acre or a total of \$1.80. (20 acres \times 30 bushels \times 30 cents.)

One-half, or 15 cents per bushel of this corn-reduction payment will be made as soon as possible after acceptance of your contract by the Secretary of Agriculture. The remainder, minus local administrative expenses, will be paid on or after November 15, 1934, upon evidence that the contract has been fulfilled.

Premium Paid on Hogs.

2. A hog-adjustment payment of \$5 per head on the number of hogs you produced for market from litters farrowed by your sows, provided you have reduced your hog production in accordance with the contract.

If your 1932 and 1933 average production for market was 100 hogs, you would be allowed to produce 75 per cent of this number, or 75 hogs, in 1934, and you would receive a total hog benefit payment of \$375 minus expenses. Two-fifths, or \$2 per head on your reduced production, will be paid as soon as possible after your contract is approved; \$1 per head about September 1, 1934, and the remainder, \$2 per head, minus administrative expenses, about February 1, 1935.

The payments you will receive under this plan are not gifts from the Government. They are your share of the larger total farm income that is possible with controlled production. Besides these adjustment payments, you will have the benefit of any increase in market price.

This program protects the farmer who joins in the production-adjustment effort. Those who do not join and decide to increase production at the expense of their fellow farmers will depress the market price for all producers, but particularly for themselves. The "insider" is protected because he receives his full benefit payments, regardless of the trend of production among "outsiders."

Plan Is Purely Voluntary.

This Corn-Hog Plan is purely voluntary, as are the plans for wheat, cotton and other crops included under the Agricultural Adjustment Act. It will be administered through community committees and county production-control associations to be organized soon in all major corn- and hog-producing counties. The only purpose of these associations will be to carry out the Corn-Hog Adjustment Plan within the counties.

Unless otherwise prescribed by the Secretary, the land you contract to take out of production shall be used only for planting additional permanent pasture; for soil-improving or erosion-preventing crops not to be harvested; for resting or fallowing the land; for weed eradication; or for planting farm wood lots.

The Government has records on past corn and hog production by states and counties upon which to check the total production of individual producers in a county, but it will be necessary to get certain specific information from farmers themselves. Statements of farmers will be checked against state and county production records, and individual's statements on the acreage and yield of corn and production of hogs during the past two years will be published.

Remember, the goal is to raise farm prices to a parity with the prices of other commodities. Corn and hog farmers can help strike this new balance through sound production control, standing neighbor with neighbor under the Corn-Hog Adjustment Plan.

How to Speed Up the Plan.

Here are some things you can do to help speed up the signing and acceptance of your contract, when the campaign begins in your community:

1. Attend all meetings concerned with the corn and hog project, so that you may know how the plan actually works, and be entirely familiar with it.

2. Assemble definite figures on the acreage of various crops during 1932 and 1933 on the farm you will operate in 1934. Also, you should know the acreage taken out for woodlands, pasture, farm buildings, orchards, roads and the like, so that you may account for the uses of the total farm area.

3. Assemble definite information on number of litters farrowed by your sows in 1932 and 1933, and on the disposal of the hogs from these litters; also, on the number of feeder pigs bought and sold by you during the 2-year base period. (December 1, 1931, to December 1, 1932, and December 1, 1932, to December 1, 1933.)

4. Be thinking about the fields you wish to contract to the Government. Remember the contracted corn acres must be at least 20 per cent and may be up to 30 per cent of the average corn acreage during 1932 and 1933. Deter-

mine as nearly as possible the average corn yield for this land during the past 5 years.

5. Obtain all the data possible on the yields and kinds of crops planted the last five years on the land you expect to lease.

6. Assemble information on uses made of the corn crop during the last two years, (on the farm you will operate in 1934), whether for grain, silage, hogging-down, cash sale or other purposes.

7. Assemble all the sales slips, farm records or other kinds of evidence to support your claims as to corn and hog production before the county and community committees which must administer this plan locally.

8. Obtain this information for all farms or fields owned or operated by you.

9. Fill out as completely as possible the answers to all the questions asked on the farmers' work sheet. This sheet will be distributed soon.

BRITISH IMPORT PORK RULES.

Fresh and frozen pork imported into Great Britain will be required to carry certain glands which ordinarily are cut away from these cuts before they enter trade channels, according to a recent British government ruling. After March 31 all fresh pork loins will be required to have the leaf and kidney attached, whether sold c.i.f. or consigned. In the case of frozen pork, American cut hams must have the popliteal gland, the superficial inguinal or supra-mammary glands attached; bellies and Cumberland sides should have both the pleura and peritoneum in place; pork loins the pleura, peritoneum and the renal and lumbar lymphatic glands; picnic hams, Boston butts and other shoulder cuts should have the prescapular gland left in place but back fat, which consists entirely of the rind and fat from the back and includes no lean, bone or glands complies with the regulations and will be admitted.

BRAND BRITISH PORK IMPORTS.

Proposal for an order in council requiring that all bacon and hams be marked with the country of origin has been presented to the English parliament, thus renewing early efforts to bring about such marking. American packers have been of the opinion that U. S. inspection stamps have been sufficient to cover all British requirements. The proposal is that the country or origin shall be marked with three-quarter inch block letters extending in two strips the entire length of the side joining at the ham hock, with separate hams correspondingly marked.

PEEK'S FOREIGN TRADE PLANS.

George N. Peek, head of the new U. S. foreign trade corporation, presented to the President this week his recommendations for a permanent organization to stimulate sales of American products abroad. Discussions of the proposals were held at the White House with state department and agricultural officials. No conclusions were announced after the meetings, but those in attendance indicated confidence in arranging a permanent setup.

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Provision and Lard Markets

WEEKLY REVIEW

Trade Fairly Active—Market Firmer—Hogs Steadier—Pig Report Without Influence—Cash Trade Fair—Government Again Buying Hogs for Relief.

Market for hog products while somewhat irregular the past week in a fairly active trade, displayed a somewhat firmer undertone. This was particularly true of lard, prices averaging somewhat better than the previous week. A recovery in hog prices and a fair routine cash trade brought about buying and covering which at times disclosed an oversold condition. However, action of the market was again traceable to government efforts to lift hog and hog product values. Routine conditions had little influence, the government pig report attracting only passing attention.

The two outstanding features of the week were the announcements that the Administration's corn-hog campaign for 1934 was ready to start shortly after the holidays, and the report that the Federal Surplus Relief Corporation would again be in the market for hogs for relief to the extent of 292,875 head beginning December 27. Daily purchases, it was said, will run around 19,525 hogs. Buying will be scattered throughout the country. Hogs averaging 180 lbs. will be bought.

Another helpful feature from Washington was the decision to postpone raising the processing tax on hogs until February 1, 1934. The tax will remain \$1.00 per hundredweight, live weight, instead of going to \$1.50 per hundredweight at midnight on December 31, 1933, as originally provided in the hog regulations. The secretary of agriculture announced that the rate on February 1, 1934, will be \$1.50 per hundredweight and on March 1, 1934, \$2.25 per hundredweight.

November Hog Slaughter Large.

The revision in the processing tax on hogs, it was pointed out, was made partly in consideration of the continued large slaughter. The findings of the Secretary indicate that payment of the processing tax under the original schedule on the large supply of hogs during January and February, would tend to result in the accumulation of surplus stocks and depress further the farm price.

According to the U. S. Bureau of Agricultural Economics, the federally inspected slaughter of 4,501,000 head of hogs during November represented an increase of about 20 per cent over the slaughter in November, 1932. Preliminary estimates also indicate that the federally inspected slaughter through December will be about as large as that of last year.

In market circles, and judging by reports from the interior, part of the heavy movement of hogs to market of late was directly traceable to government loaning to 45c per bushel on corn. This stiffened ideas of corn holders in

the interior, where corn was not already sealed for the loans. As a result of the increased cost of feed grains, and the recent declines in hogs, feeders in a great many cases rushed their hogs and cattle to market. However, the indications are that the government is bending every effort to straighten out the recent disparity in corn-hog values.

Hog Prices Improve.

While the holiday season interfered with market operations to some extent, one encouraging feature was a rally in top hogs from \$3.25 the previous week to \$3.65 this week, with a subsequent setback to \$3.50 at Chicago.

Exports of lard for week ended December 16, were 15,446,000 lbs., against 9,442,000 lbs. last year; hams and shoulders, including Wiltshires, 1,080,000 lbs., against 471,000 lbs.; bacon, including Cumberlands, 814,000 lbs., against 512,000 lbs.; pickled pork, 300,000 lbs., against 82,000 lbs.

PORK—Demand was fair and the market steady at New York. Mess was quoted at \$17.00 per barrel; family, \$20.50 per barrel; fat backs, \$13.25@16.50 per barrel.

LARD—Demand was routine, but the market was steadier. Prime western at New York was quoted at 5.40@5.50c; middle western, 5.20@5.30c; New York City tierces, 4 1/2c; tubs, 5 1/2c; refined Continent, ex-tax, 5@5 1/2c; South

America, 5 1/2@5 1/2c; Brazil kegs, 5 1/2c; compound, car lots, 7c; smaller lots, 7 1/2c.

At Chicago regular lard in round lots was quoted at 5c under January; loose lard, 22 1/2c under January; leaf lard, 22 1/2c under January.

BEEF—Demand was fair and the market steady at New York. Mess was nominal; packet, nominal; family, \$10.00 @11.50 per barrel; extra India mess, nominal.

See page 30 for later markets.

PORK AWARDS ARE DELAYED.

Awards of contracts for production of smoked meats from Wiltshire sides were announced by the Federal Relief Surplus Corporation on December 22, but publication of the list was held up because of a misunderstanding on the part of bidders as to application of the processing tax. Many bids were made in the belief that the bidder would not have to pay the processing tax on the hogs killed under these contracts. The contracts when issued relieved only the processed meats from the tax, leaving tax to be paid by the packer on the remainder of the carcass. Adjustment of bids was sought by many packers to take care of this discrepancy.

Hogs Yield Less Meat Value

Cut-out value of hogs declined considerably during the three-day period of the week just ended, hog costs, as well as killing costs, being higher. These were sufficient to overcome such product gains as were indicated and to increase the loss over that of a week ago.

Supplies of hogs were considerably smaller during the period but the importance of this was overcome by weakness in the demand for fresh pork during the holiday season.

Hogs scaling 230 lbs. and better were in good demand throughout the period but light lights showed the least price fluctuation. Top of \$3.75, reached on the preceding Saturday, dropped to a low top of \$3.40 on the last day of the

period and an average of \$3.25, top on Tuesday being \$3.65 and on Wednesday \$3.50. However, when compared to the close of the same time a week ago the market was 10c to 15c higher.

Receipts at the seven principal markets for the three-day period of this week totaled only 215,000 head against 393,000 head in the four days of the preceding week and 280,000 in the like period of 1932. General quality was good.

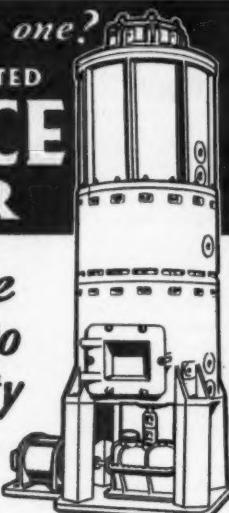
The following test is worked out on the basis of live hog costs and green product prices at Chicago during the three business days of the current week ended with Thursday, as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, average costs and credits being used.

	180 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.24	\$1.23	\$1.32	\$1.21
Picnic28	.27	.25	.23
Boston butts27	.27	.27	.27
Pork loins03	.02	.04	.07
Bellies, light90	.95	.62	.20
Bellies, heavy	—	—	.19	.46
Fat backs	—	—	.13	.24
Plates and jowls07	.08	.09	.11
Raw leaf09	.09	.09	.09
P. S. lard, rend. wt.59	.67	.59	.55
Spare ribs07	.07	.07	.07
Regular trimmings10	.10	.09	.09
Feet, tail, neckbones04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.) ...	\$4.67	\$4.59	\$4.49	\$4.23
Total cutting yield	68.50	69.50	71.00	72.00
Crediting edible and inedible offal values to cost of live hogs plus all expenses including the following results are secured:	The above totals and deducting from these the processing tax of \$1.00 per hundred live weight			
Loss per cwt.	\$.18	\$.34	\$.36	\$.53
Loss per hog31	.68	.85	1.46

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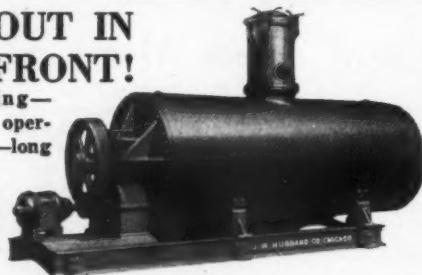
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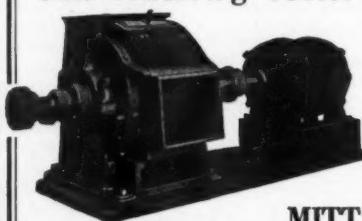
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melter capacity.

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quirements and
make specific recom-
mendations to fit
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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A moderate to fair business appeared to have passed in the tallow market in the East the past week notwithstanding the holiday season. Export business was reported from New York on a basis of 3½c, while fair domestic sales were claimed at 3c f.o.b. for extra. The latter, however, appeared to be mostly outside stuff. This was partly due to the fact that buyers would not come up to the 3c level for New York extra, while producers, particularly the larger ones, were firm at the 3c level. The impression prevailed that next round lot business in New York extra would be at 3c f.o.b.

Reports were current at times indicating fair inquiries from abroad for tallow for January shipment, but volume of trade apparently was kept down by renewed easing in foreign exchange rates. It is quite apparent that the trend in foreign currencies will dictate the extent of export tallow trade. Should the gold price be further enhanced and the dollar suffer further depreciation, indications are that a good export business in tallow might readily be accomplished the early part of next year.

At New York, special was quoted at 2½@2¾c; extra, 2%@3c; edible, 4½c nominal.

At Chicago the market was steady to firm, but activity was reported limited. At Chicago, edible was quoted at 3¾c; fancy, 3½c; prime packer, 3¾c; No. 1, 3c; No. 2, 2½c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, December-January shipment, was unchanged at 20s 3d. Australian good mixed, December-January shipment, was unchanged at 19s.

STEARINE—Market was quiet, with last sales at New York reported at 5c. At Chicago, stearine was quiet and about steady. Oleo was quoted at 4½@4¾c.

OLEO OIL—Quiet and routine conditions again ruled the market at New York, but prices were very steady. Extra was quoted at 5¾@6c; prime, 5½c; lower grades, 5c.

At Chicago, market was routine and about steady. Extra was quoted at 5½c.

See page 80 for later markets.

LARD OIL—Seasonal dullness prevailed, but the market was steady. Prime at New York was 9¾c; extra winter, 8c; extra, 7¾c; extra No. 1, 7¾c; No. 1, 7c; No. 2, 6½c.

NEATSFOOT OIL—Market was quiet but fairly steady. Pure at New York was quoted at 13c; extra, 7¾c; extra No. 1, 7¾c; cold test, 16½c.

GREASES—A scattered interest was reported in the grease market at New York the past week, but in the main the holiday season served to keep down trade. There was quite a little difference in price ideas. A moderate volume of domestic business passed, while little or nothing was heard of foreign interest of importance.

The tallow market was steady and gave some support to greases, but there was a tendency on the part of both sides to go slow until after the turn of the year. In some quarters yellow and house were quoted at 2%@2½c. In other directions prices of 2%@2½c were maintained. A white was quoted at 3@3½c; B white, 2%@3c; choice white, 3%@3½c nominal.

There was no particular activity at Chicago, but the tone was steady to firm, influenced somewhat by reports from the East of fairly good inquiry from abroad for greases for January shipment. At Chicago, brown was quoted at 2%c; yellow, 2½@2%c; B white, 2%c; A white, 2%c; choice white, all hog, 3c.

By-Products Markets

Chicago, Dec. 28, 1933.

Blood.

Prices continue steady and nominal

Unit
Ammonia.
\$2.15@2.25

Ground and unground.

Unit Ammonia.

Unground, 10 to 12% ammonia	\$1.70@1.85
Unground, 8 to 10% ammonia	1.75@1.85 & 10c
Liquid stick	1.25@1.50

Dry Rendered Tankage Materials.

Market continues firm with last week.

Unit Ammonia.

Unground, 10 to 12% ammonia	\$1.70@1.85
Unground, 8 to 10% ammonia	1.75@1.85 & 10c
Liquid stick	1.25@1.50

Dry Rendered Tankage.

Trading slow and prices nominal.

Hard pressed and exp. unground per unit protein	\$.35@ .40
Soft prod. pork, ac. grease & quality, ton	@22.00
Soft prod. beef, ac. grease & quality, ton	@16.00

Packinghouse Feeds.

Buying interest light. Market steady.

Per Ton.

Digester tankage meat meal	3 @80.00
Meat and bone scrap, 50%	3 @85.00
Steam bone meal, 65%, special feeding	25.00@27.50
Raw bone meal for feeding	2 @28.00

Fertilizer Materials.

Market steady with last week.

High grd. tankage, ground, 10@2% am.	\$1.90@2.00 & 10c
Bone tankage, ungrd., low gd.	@15.00
per ton	@1.95
Hoof meal	

Bone Meals (Fertilizer Grades.)

Fertilizer bone meals seasonally quiet. Prices nominal.

Steam, ground 3 & 50	\$20.00@22.00
Steam, unground, 3 & 50	18.00@19.00

Horns, Bones and Hoofs.

Buying interest continues light.

Horns, according to grade	\$80.00@90.00
Mfg. shin bones	55.00@85.00
Cattle hoofs	18.00@22.00
Junk bones	12.00@15.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Product moving in somewhat better volume.

Per ton.

Kip stock	\$10.00@12.00
Calf stock	12.00@15.00
Sinews, pizzles	5.00@10.00
Horn pits	16.00@17.00
Cattle jaws, skulls and knuckles	62.00@72.00
Hide trimmings (new style)	4.00@ 6.00

Hide trimmings (old style)	6.00@ 8.00
Pig skin scraps and trim, per lb.	3½@ 5½c

Animal Hair.

Market steady with last week.

Summer coil and field dried	1½@ 1½c
Winter coil dried	1½@ 1½c
Processed, black, winter, per lb.	6½@ 6½c
Processed, grey, winter, per lb.	6½@ 6½c
Cattle switches, each	1½@ 2c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 27, 1933.

Ground tankage has been selling this week at \$2.35 & 10c f.o.b. New York, for prompt and January shipment. No sales of unground have been reported but the producers are quoting \$2.25 & 10c f.o.b. New York, which is just a little above buyers' views.

No sales of dried blood have been made for the past two weeks and the sellers are asking \$2.50 per unit, f.o.b. New York for January shipment. South American is held at \$3.00 per unit, c.i.f. U. S. ports.

No prices have been announced for sulphate of ammonia and nitrate of soda for delivery January forward but it is almost certain that the prices of both of these materials will be advanced. Buyers have been taking delivery of both of these materials in rather large quantities during December.

INCREASED OCEAN FREIGHTS.

Ocean steamship contract freight rate proposals, scheduled to become effective on January 1, which have been submitted to exporting meat packers, provide for a 25 per cent increase in the ocean rate on ordinary stowage items, including meats, lard, oleo, oils, sausages, compounds, grease, tallow and skins. The contract agreement provides that these rates are extended in return for exclusive use of conference vessels.

Rate for ordinary stowage packing-house items for 1934 has been fixed by the steamship companies at 50c per 100 lbs. to United Kingdom and Continental ports, with the ports of Antwerp and Rotterdam getting the usual differential of 2½c, making their rate 47½c. These contract rates are 10c per 100 lbs. higher than prevailed during 1933.

Refrigerated space rates are understood to be unchanged from those of 1933 with the exception of the rate on frozen livers to the Continent. Continental steamships have had a rate of \$1.10 on cargo requiring refrigeration 20 degs. or lower but excepted frozen livers on which a rate of 85c prevailed. The new rate proposal puts the refrigeration point at 25 degs. or less and makes the frozen liver rate \$1.10.

An exclusive patronage clause provides that either party will have the right to cancel on 30 days' notice. This is expected to provide the necessary control over non-conference steamship competition either from the Atlantic coast or direct from lake ports during the season of navigation.

December 30, 1933.

SOUTHERN MARKETS**New Orleans.**

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 28, 1933.—Cotton oil futures are up $\frac{1}{4}$ @ $\frac{1}{2}$ c lb. Crude is up $\frac{1}{2}$ c lb. for the week. Bleachable is unchanged at 4c lb. loose New Orleans. Soapstock is $\frac{3}{4}$ c lb. basis Chicago. Undertone on all cottonseed products is a shade firmer, based largely on expected improvement in business in 1934.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 28, 1933.—Prime cottonseed oil, $\frac{3}{4}$ c lb.; forty-three per cent meal, \$20.00; hulls, \$8.00.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 28, 1933.—Crude cottonseed oil, $\frac{3}{4}$ c lb.; forty-one per cent protein cottonseed meal, \$20.50; loose cottonseed hulls, \$7.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Dec. 27, 1933.

Cottonseed meal market was higher, both January and March selling at the highs for the month. Trading, while in fair volume, was largely of a spreading character, with traders buying January and selling March. Market continued to display independent strength, although doubtlessly influenced by the action of outside markets. Tuesday, January 2, will be first delivery day, but so far there has been no appearance of pressure noticeable on the January position, which would seem to indicate that it had been well liquidated. Cash situation continued light, and with a reported slight improvement in consuming channels the market at the moment would appear to be in a very healthy condition. Market closed firm at practically the highs for the day at an advance of 50@65c.

Cotton seed did not share the activity of meal, but it was also firm and higher closing at an advance of 50c on all months excepting May.

GERMANY TIGHTENS FAT RULES.

Sharp advances in German edible fat prices in recent months resulted in an increased demand for the lower grades of margarine from consumers regarded as able to buy the more expensive grades, according to the American assistant agricultural attache at Berlin. It has been found that in many cases unemployed persons holding cards entitling them to purchase cheap margarine were unable to secure any of that grade. To release supplies for card holders, and to force the better class of consumers to buy the more expensive fats, the government now requires all margarine makers to put 50 per cent of their output into the cheaper or "household" grade of margarine, and has set the retail price for the holders of cards. Holders of cards, which call for about 2 pounds of fat per month, are allowed 1 $\frac{1}{2}$ pounds of household margarine at the fixed price of 38 pfennings per $\frac{1}{2}$ kilo (11.88 cents per lb.). For the other half pound per month,

the card holder is permitted to purchase tax-free some other form of edible fat.

Manufacturing regulations covering November and December require factories to include 5 per cent of domestic neutral lard in their margarine and other edible fats. Since the price of such lard is high, its inclusion in household margarine is not required. The result is that the higher grades are carrying 10 per cent neutral lard since makers must hold the production of such grades to 50 per cent of their total output. This situation has been another factor in the price advance in edible fats. It appears, however, that manufacturers have the option of either using the expensive neutral lard in household grades of margarine and not paying the manufacturers tax on that product or vice versa.

The Research Institute for Commerce in Berlin finds that, in view of the high prices of lard, margarine and other edible fats, there has been a noticeable increase in the use of butter, according to the American consul general at Frankfort. It is stated that, since the enactment of the prevailing measures controlling fats, retail sales of margarine have declined 30 to 35 per cent, whereas sales of butter have increased 15 per cent. The net change in total fat consumption, however, has been not more than 5 per cent, since the German consumption of butter has always exceeded that of margarine.

COTTON OIL REFINERS CODE.

A new code of fair competition for the cottonseed oil refining industry has been submitted by representatives of the industry as a substitute for the proposed code upon which a public hearing was opened in Washington. Hearings on a proposed marketing agreement will follow the code hearings. The substitute code submitted by the industry omits definition of "books and records" and sections dealing with false advertising and misbranding.

Complete elimination of those sections of the proposed code dealing with unfair methods of competition was asked by T. O. Asbury, speaking for the industry's committee. These sections relate to false advertising, misbranding as to standards of fill, identity, quality, and label requirements, and food and drugs acts requirements. Mr. Asbury stated that the industry is opposed to these provisions, on the ground that they give the Secretary of Agriculture wide powers over the cottonseed oil refining industry, but do not bring other industries under similar supervision. The requirements would be less objectionable in the form of law than as appearing in the code, the industry's representatives declared. "We believe that as far as our industry is concerned, the public is protected amply by present legislation," Mr. Asbury said. If specific abuses existed in the industry, he said, the group working on the code would be willing to confer with the Administration to "plug up the holes."

The cottonseed refining industry is the third of three groups within the cottonseed industry to present marketing agreements. Hearings have been held on agreements for ginnings and crushers, and the former agreement has been tentatively accepted by the Secretary.

FAT AND OIL RESTRICTIONS.

Restriction of imports of animal, vegetable and marine oils and fats and their raw materials and control of the output of margarine is asked by the National Co-operative Milk Producers' Association in an eight-point program submitted to the AAA recently. This is in return for restricting production of milk and dairy products, the expressed feeling being that if production is to be limited to domestic needs then the domestic market should be made available to the producers.

The first section of the program as submitted to the administration provides:

"If farmers are to curtail domestic production to the requirements of the domestic market they should be assured the domestic market. No program for production control can be expected to attain the desired results (that of raising the prices of that portion of farm products domestically consumed) unless the domestic market for farm and dairy products is protected to a greater extent than has been the case in the last few years.

"If the industry should agree to a plan to control production, the Secretary of Agriculture and the President should do their part, which part involves (a) restricting the imports of dairy products and of fats and oils, and (b) controlling the manufacture of oleomargarine; such measures to be achieved either by higher tariff rates, by the use of the powers conferred by the NRA and the AAA, or by whatever other methods as may be possible." These protective measures must be taken before a production control program can be entered into with any hope of success.

GERMAN LARD TRADE.

German lard business during November was reported as "surprisingly good," several importers of American lard finding business about the equivalent of that reported in the same month a year ago, in spite of the higher duty this year. Seasonal developments and a scarcity of fats, together with the low exchange value of the dollar, are held responsible for the activity evident. Prices rose about \$1.00 during the first half of the month, then fell to about \$1.50 below opening quotations, with the average for the month at \$14.14 per cwt., duty unpaid. This was the highest price for any month since April, 1929, and the highest for November since 1928. The November, 1932, average was \$8.59.

American lard is reported as retailing in Germany at around 80 pfennigs per pound, as compared with 66 pfennigs to 1.10 reichsmark per pound for margarine and about 1.50 reichsmarks per pound for butter.

Lard imports into Germany during October totaling 4,000 metric tons were only one-third as large as those of October, 1932, while imports for the first ten months of the year at 60,000 tons compared with 90,000 tons in the same period a year earlier. About 75 per cent of the current year's import came from the United States.

Watch the Wanted Page for bargains.

Vegetable Oil Markets

WEEKLY REVIEW

**Trade Moderate—Market Steadier—
Holiday Quietness Prevailed—Better-
ment in Lard a Factor—Southern
Pressure Light—Cash Trade Routine
—Washington Developments Awaited.**

Operations in cottonseed oil futures the past week were on a fair scale, but trade was moderate. Prices averaged somewhat better than the previous week, but it was quite apparent that the holiday spirit prevailed. As a result there was little disposition to increase commitments on either side.

The better feeling was traceable in the main to some rallying tendency in the western lard market. However, there was little or no pressure of oil on the market from any direction. On the other hand, cash trade was of a routine character, with a tendency reported to keep down inventories until after the turn of the year.

There was little or nothing new in the monetary developments at Washington. Further evidence that the government corn-hog campaign for 1934 is ready to begin to function on January 2, and the announcement that the Government would purchase for relief purposes some 293,000 head of hogs beginning December 27, had somewhat of a stimulating influence upon oil sentiment.

New Code Submitted.

The fact that the processing tax on hogs will remain at \$1.00 per hundred-weight until February 1, 1934, instead of going to \$1.50 per hundredweight at midnight December 31, 1933, as originally proposed, also was somewhat of an aid.

A new code of fair competition for the cottonseed oil refining industry was submitted as a substitute for the first proposed code. Public hearings were opened in Washington recently and attracted some attention. However, the code was hardly a market factor. Hearings on a proposed marketing agreement will follow the code hearings it was announced. The substitute code submitted by the industry omits definition of "books and records" and sections dealing with false advertising and misbranding.

Complete elimination of the first three sections of Article 6 of the proposed code dealing with unfair methods of competition was asked by T. O. Asbury, speaking for the industries committee. These sections relate to false advertising, misbranding as to standards of fill, identity, quality, label requirements and food and drug act requirements.

The trade gave some attention to the President's budget for the coming year, but the market was mostly interested in the fact that the government's efforts to lift commodity prices had had but little success. Nevertheless, there was no disposition in evidence to discount a probable failure of an ultimate response to the campaign to reduce next year's cotton and corn acreages, and the number of hogs in the country.

Crude Markets Nominal.

Owing to the fact that there continues little in the cotton oil situation upon which independent action can be looked for, the market continued more or less under the domination of the outside trend. Consequently, when prices bulged on the President's silver proclamation, oil followed suit, but scattered realizing and holiday evening up served to slow up the advance.

Crude markets were more or less nominal throughout the week. Southeast and Valley were 3% c; Texas, 3% @ 3% c. Expectations were that following the year-end holidays, mills in the South would start up and the crude oil situation would again become a factor in the market price.

Reports still indicate that seed prices are ruling at a level relatively high compared with product. There is considerable guessing as to how much of the seed has been carried back to the farmers to be held for higher prices or to be fed.

There was quite a little discussion of Government corn loans. These, it is quite apparent, have thrown the corn-hog ratio out of line. Owing to the tendency to hold corn for better levels there has resulted a situation where livestock was forced on the market in greater volume than usual at this season.

COCOANUT OIL—Buying interest was small, and the market was dull and routine. Tanks at New York were quoted at 2% c. At the Pacific Coast, tanks were quoted at 2½@2% c according to position.

CORN OIL—Bids of 3½ c in this market were turned down, sellers holding for 3% c Chicago.

SOYA BEAN OIL—Trade was limited and the market was barely steady. January-March were quoted at 5.30c.

PALM OIL—Inactivity continued the feature in this market. Soapers were displaying little interest, and cabled offerings were limited. Exchange rates continued to fluctuate irregularly, making for a more or less nominal market. At New York, spot Nigre was quoted at 3% c nominal; shipment Nigre, 3% @ 3½; 12½ per cent acid, 3.40c; 20 per cent, 3.30c; Sumatra, 3c.

PALM KERNEL OIL—Conditions continued nominal owing to lack of interest. Prices were quoted at 2% c bulk in bond c.i.f. New York.

OLIVE OIL FOOTS—Demand was seasonally quiet, but the market was rather firm. Prices were quoted 6½@ 6½ c New York.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was dull and nominal and quoted at 3½@3% c f.o.b. southern mills.

COTTONSEED OIL—Trade was quiet and the market steady. Store oil followed futures. Crude oil was dull and nominal; southeast and Valley, 3% c; Texas, 3% @ 3% c.

Market transactions at New York:

—Range—
Sales. High. Low. Bid. Asked.

Friday, December 22, 1933.

Spot	Dec.	Jan.	Feb.	Mar.	April	May	June	July	a	Bid
	2	426	426	425	425	425	425	425	a	440
				1	440	440	449	449	a	445
									a	455
									a	470
						2	470	470	a	479
									a	479
									a	490
							2	490	a	494

Sales, including switches, 7 contracts. Southeast crude, 3% c nominal.

Saturday, December 23, 1933.

HOLIDAY—No market.

Monday, December 25, 1933.

HOLIDAY—No market.

Tuesday, December 26, 1933.

Spot	Dec.	Jan.	Feb.	Mar.	April	May	June	July	a	Bid
				5	460	459	455	455	a	465
									a	475
						1	479	479	a	480
									a	480
									a	495
								4	500	500
									a	502

Sales, including switches, 12 contracts. Southeast crude, 3% c nominal.

Wednesday, December 27, 1933.

Spot	Jan.	Feb.	Mar.	April	May	June	July	Aug.	a	Bid
	15	445	428	445	a	445	a	445	a	441
									a	441
									a	455
									a	465
									a	475
									a	480
				8	479	479	479	479	a	486
									a	486
									a	500
					2	498	498	498	a	500
									a	515

Sales, including switches, 25 contracts. Southeast crude, 3% c nominal.

Thursday, December 28, 1933.

Mar.	April	May	June	July	Aug.
465	462	465	465	462	465
486	484	483	480	484	486
505	500	502	500	502	506

See page 30 for later markets.

OLEOMARGARINE TAXES.

Taxes on oleomargarine paid to the U. S. Bureau of Internal Revenue during November, 1933, with comparisons were as follows:

Oleomargarine,	Nov., 1933.	Nov., 1932.
Colored	\$ 4,124.80	\$ 4,035.80
Uncolored	58,889.60	50,020.45
Special Taxes	14,294.15	18,870.62
Total	\$77,308.55	\$72,926.87

DOMESTIC MARGARINE.

A margarine made wholly from edible oils produced within the continental United States is being introduced to American consumers by the Capital City Products Co., Columbus, O. The product bears the name "Dixie Margarin." The oils are exclusively of vegetable origin.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were steady the latter part of the week on commission house buying of May lard and lighter offerings. Expectations of government hog purchases of 300,000 head next month have been a steady influence. Top hogs, \$3.45. Grain heaviness checked up-turn.

Cottonseed Oil.

Cotton oil is quiet and a holiday affair. Selling pressure is small and the general situation without change. Crude is steadier; Southeast and Valley, 3%@3½c lb.; Texas, 3½@3¼c lb.

Closing quotations on bleachable prime summer at New York:

Jan., \$4.40@4.53; Feb., \$4.40@4.65; Mar., \$4.62@4.65; April, \$4.65@4.82; May, \$4.78@4.83; June, \$4.80@5.00; July, \$4.98@5.00.

Tallow.

Tallow, extra, 3c lb. f.o.b.

Stearine.

Stearine, 5c lb. plant.

Friday's Lard Markets.

New York, Dec. 29, 1933. — Lard, prime western, \$5.33@5.45; middle western, \$5.12@5.25, tax included; city, 4%c; refined Continent, 5½c; South American, 5%c; Brazil kegs, 5%c; compound, car lots, 7c with the tax excluded.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Dec. 29, 1933.—General market steady and firm. Good demand for hams but lard and picnics dull. Receipts of hams small.

Friday's prices were as follows: Hams, American cut, 78s; hams, long cuts, 78s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 60s; Wiltshires, unquoted; Cumberrals, exhausted; Canadian Wiltshires, 70s; Canadian Cumberlands, 56s; spot lard, 28s 6d.

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended December 14 totaled 64,794 bales compared with 53,460 bales the previous week and 75,795 bales in the 1932 period. Prices of first quality product at Liverpool for the week ended December 14 with comparisons were quoted as follows:

	Dec. 14. 1933.	Dec. 7. 1933.	Dec. 15. 1932.
American green bellies.....	\$14.23	\$14.67	9 7.75
Danish green sides.....	17.53	17.40	9.29
Canadian green sides.....	15.60	15.21	8.52
American short cut green ham.....	17.45	17.49	9.31
American refined lard.....	6.73	9.14	6.58

BRITISH U. S. BACON CONTROL.

License has been granted the Liverpool Provision Trade Association, of which Harmood Banner & Sons are secretaries, to import all American bacon which is consigned to Great Britain ex-

cept that portion which is purchased in America by the Co-operative Wholesale Society. This latter amount is understood to be small.

Under this license no bacon from a packer whose name does not appear in the list, and no bacon from any packer whose name does appear on the list, but which is in excess of the quantity allocated to him, will be permitted to pass the British customs.

Allotment of bacon to the United States from November 10, 1933, to February 28, 1934, amounts to 120,321 cwts. Bacon is defined in the British regulations to mean "the carcass of a pig or any part thereof which has been salted, pickled, or otherwise cured other than the head, feet, rind and offal, and includes ham."

GERMAN HOGS AND LARD.

Hog prices at Berlin during the week ended December 14 were quoted at \$14.55 per cwt. as a gainst \$15.06 a week earlier and \$7.56 a year earlier. Lard in tierces at Hamburg was priced at \$21.27 per cwt. for the week ended December 14, \$13.05 the previous week and \$8.28 a year ago.

HULL OIL MARKETS.

Hull, England, Dec. 27, 1933. — (By Cable.)—Refined cottonseed oil, 15s 9d; Egyptian crude cottonseed oil, 18s 3d.

Watch the Markets!

It's just as important to know the market when prices are low as when they are high.

It is vital to know the market when prices are fluctuating up or down.

The time seems near when market fluctuations upward can be looked for. In such times it is easy to buy or sell a car of product anywhere from ½c to 1c under the market.

A car sold at ½c under the market costs the seller \$37.50; at ¾c under he loses \$75.00; at 1½c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ½c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CANNED MEAT EXPORTS.

Exports of canned meats from the United States during October, 1933, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Canned beef	73,497	\$22,223
Canned pork	823,577	216,379
Canned sausage	139,981	30,087
Other canned meats	33,552	5,687

In addition there were shipped to Hawaii and Porto Rico 218,496 lbs. of canned beef; 97,831 lbs. of canned pork; 33,069 lbs. of canned sausage and 22,373 lbs. of other canned meat.

The United Kingdom was the largest buyer, taking 55,622 lbs. of canned beef, 711,551 lbs. of canned pork, 41,373 lbs. of canned sausage and 9,255 lbs. other canned meats. The Philippine Islands took 2,299 lbs. of canned beef, 14,320 lbs. of canned pork, 51,486 lbs. of canned sausage and 2,516 lbs. other canned meats.

GERMAN MEAT TRADE.

German meat prices were lower in November, according to returns from twelve larger German markets. Average prices for medium quality were lower than in October by 2 per cent for hogs and 6 per cent for calves, with cattle and sheep unchanged. Prices, however, were generally higher than in November, 1932, hogs by 15 per cent, cattle by 3 per cent and sheep by 35 per cent. Meat consumption during the third quarter of the year increased about 1 lb. per capita compared with a year ago. This is the first time since 1931 that an increase in meat consumption in Germany has been apparent in comparison with the year previous. The increase is attributed not only to the heavier slaughter of livestock but to the heavier average weight of animals. Imports of meat into Germany during the first ten months of the year were about 28 per cent less than in the same period of the preceding year. All products, except fresh livers, suffered a decline.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended December 23, 1933:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.....	204,600 lbs.	
Canada—Sausage	330 lbs.	
Canada—Bacon	5,065 lbs.	
Canada—Pork cuts	2,160 lbs.	
Czecho-Slovakia—Ham	654 lbs.	
Germany—Ham	4,642 lbs.	
Germany—Sausage	1,170 lbs.	
Germany—Bacon	168 lbs.	
Holland—Ham	1,345 lbs.	
Italy—Ham	1,164 lbs.	
Italy—Sausage	3,592 lbs.	
Italy—Salami	1,375 lbs.	
Uruguay—Canned corned beef	9,000 lbs.	

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 29, 1933, show exports from that country were as follows: To the United Kingdom, 72,265 quarters; to the Continent, 5,445. Exports the previous week were: To England, 140,070 quarters; to Continent, 4,325.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Dec. 1, 1933, to Dec. 27, 1933, totaled 18,994,252 lbs.; tallow, 3,817,720 lbs.; greases, 80,000 lbs.; stearine, 345,600 lbs.

Hide and Skin Markets

Chicago.

PACKER HIDES—An advance of a half-cent was obtained in the packer hide market on about 15,000 hides late Wednesday, following the movement of about 90,000 Dec. hides earlier the same day at prices steady with last week. The local small packer association also sold 8,700 Dec. hides at the advanced price, and an outside packer moved 3,000 branded cows same basis.

The hide market recently has shown a strong tendency to be influenced mostly by outside financial and political news and to ignore the rather strong statistical position of raw stocks. Hides are generally considered as reasonably priced at present and, with the shoe run expected to get under way within a couple weeks, improvement in the leather market is expected.

With the easier opening of all other commodity markets early this week, packers finally accepted steady prices for about 90,000 Dec. hides, all packers participating. Native, butt branded and heavy Texas steers sold at 9c; extreme light native steers and light native cows 9c flat; Colorados 8½c; light Texas steers 8c; heavy native cows and branded cows 8½c. An Indiana packer also sold 15,000 Dec. hides same basis at the close of last week.

A number of unfilled orders remained in the market, and the sharp upturn in prices on the Exchange brought in some interest from Exchange traders. One packer sold 10,000 hides at a half-cent advance, consisting of native steers and extreme light native steers at 9½c, and Colorados at 9c. Another packer moved 5,000 at the advance, native steers 9½c and light native cows 9½c flat. The trading by the Association followed, same basis. Later, an outside packer sold 3,000 branded cows at 9c, a similar advance.

Further interest has been shown by tanners in native steers and light native cows at 9½c, with packers inclined to look on for the time, the recent heavy movement having depleted stocks. Market appears firmly established at the advance.

SMALL PACKER HIDES—Couple local small packers still holding Dec. hides, with sellers' ideas around 9½c for native all-weights and 9c for branded. Outside small packer lots quoted proportionately lower, down to 8½c for native all-weights.

Local small packer association sold 8,700 Dec. hides mid-week at the half-cent over last week, including 1,500 native steers at 9½c, 1,000 extreme light native steers 9½c, 1,500 Colorados 9c, 700 heavy native cows 9c, 3,000 light native cows 9½c, and 1,000 branded cows, 9c.

FOREIGN WET SALTED HIDES—There was an active trade late this week in the South American market, with sales of Argentine frigorifico steers to Europe at \$27.50 gold, equal to 10½c, c.i.f. New York, and later sales at \$28.00 or 10½c, as against \$27.50 or 10%@10½c paid last week.

COUNTRY HIDES—Country market a little more active, with the firmer feeling in the packer market. Prices are quoted in a rather wide range, however. Some quoting all-weights at

7½c, selected, delivered, for trimmed hides, while some untrimmed all-weights sold this week at 7½c selected, and offerings light. Heavy steers and cows 6@6½c, nom. Several cars buff weights reported at 7½c, untrimmed, with trimmed held at 8c; several cars untrimmed extremes reported at 8½c, selected, with trimmed held at 9c, while others quoting 8@8½c, according to quality. Bulls and glues 4@4½c. All-weight branded 5½@6c, flat, less Chicago freight.

CALFSKINS—Packer calfskins quiet; two packers still holding several cars Nov. calfskins, and quoting last sale prices, basis 21½c for preferred point northern heavies, 20½c for River point heavies, and 15½c for all lights.

Chicago city calfskins last sold at 16c for the 10/15-lb., about ten days back; bids of 12½c declined for the 8/10-lb., asking up to 13½c. Outside cities, 8/15-lb., quoted around 14½c, nom.; mixed cities and countries around 13c; straight countries about 9c. Last sale of Chicago city light calf and deacons was at \$1.00.

KIPSKINS—Packer Nov. kipskins were cleaned up earlier, except for a few over-weights, at 15c for northern natives and 14c for northern over-weights, southerners a cent less; branded kips sold at 12c. These prices are asked.

Chicago city kipskins last sold at 13½c several weeks back, and market quoted around 13c, nom., at present. Outside cities 12½@13c; mixed cities and countries around 11c; straight countries about 8½c.

Packer regular slunks last sold at 75c, and 85c is asked.

HORSEHIDES—Market about unchanged, with choice city renderers quoted \$3.30@3.50, mixed city and country lots \$2.90@3.00.

SHEEPSKINS—Dry pelts quoted 16@16½c for full wools, short wools 12c, pieces and torn skins 7@8c. Demand for packer shearlings light but production also very light; generally quoted 55@60c for No. 1's, 45@50c for No. 2's, and 35@40c for clips, top prices asked and inside prices recently paid; however, a car No. 1's sold last week at 60c, these being scarce and generally being pulled by packers. Pickled skins quoted in a range of \$4.00@4.25 per dozen straight run of packer lamb at Chicago, for current quality; offerings are light and the low prices are based principally on the poor quality available at this season. Last sale reported at New York was \$4.00 per doz. for Dec. skins, not packer production. Packer wooled lambs last sold at \$2.35 per cwt. live lamb at Chicago. Outside small packer lamb pelts \$1.35@1.40.

New York.

PACKER HIDES—Three packers moved their Dec. steers early mid-week at 9c for native and butt branded steers and 8½c for Colorados; all-weight cows were cleaned up previous week at 8c. Market quotable a half-cent higher at present on all descriptions.

CALFSKINS—Calfskin market reported quiet, with last sale prices quoted in a nominal way, 5-7's at \$1.25 @1.40; 7-9's at \$1.90@2.00, and 9-12's at \$2.60@2.70, inside prices for collectors' skins, top for packers. The 17-lb. kips last sold at \$3.25.

N. Y. HIDE FUTURE PRICES.

Saturday, Dec. 23, 1933—Holiday.

Monday, Dec. 25, 1933—Holiday.

Tuesday, Dec. 26, 1933—Close: Mar. 9.75b; June 10.15@10.25; Sept. 10.55@10.65; Dec. 10.75b; sales 40 lots. Closing 5@10 points lower.

Wednesday, Dec. 27, 1933—Close: Mar. 10.25 sale; June 10.70@10.80; Sept. 11.05@11.15; Dec. 11.35n; sales 65 lots. Closing 50@60 points higher.

Thursday, Dec. 28, 1933—Close: Mar. 10.45 sale; June 10.90@10.94; Sept. 11.25@11.30; Dec. 11.50@11.75; sales 25 lots. Closing 15@20 points higher.

Friday, Dec. 29, 1933—Close: Mar. 10.20@10.30; June 10.70@10.75; Sept. 11.10@11.15; Dec. 11.35b; sales 9 lots. Closing 15@25 points lower.

No session of Exchange Sat., Dec. 23rd, or Mon., Dec. 25th.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the five days ended December 22, 1933, were 3,346,000 lbs.; previous week, 5,648,000 lbs.; same week last year, 3,848,000 lbs.; from January 1 to December 22 this year, 223,691,000 lbs.: same period a year ago, 196,290,000 lbs.

Shipments of hides from Chicago for the five days ended December 22, 1933, were 3,913,000 lbs.; previous week, 5,093,000 lbs.; same week last year, 4,029,000 lbs.; from January 1 to December 22 this year, 255,336,000 lbs.; same period a year ago, 255,287,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Dec. 29, 1933, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Dec. 29.	Prev. week.	Cor. week, 1932.
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Spr. nat.	9½@10n	9	9½n	6
strs.	9½@10n	9	9½n	5
Hvy. nat. stra.	@ 9½b	@ 9	@ 9	5
Hvy. Tex. stra.	@ 9½n	@ 9	@ 9	5
Hvy. butt brnd'd				
strs.	@ 9½n	@ 9	@ 9	5
Hvy. Col. stra.	@ 9	8½	@ 4½	
Ex-light Tex.				
strs.	@ 9	8½	@ 4	
Brnd'd. cows	@ 9	8½	@ 4	
Hvy. nat. cows	@ 9	8½	@ 4	
Lt. nat. cows	@ 9½b	@ 9	@ 9	3½
Nat. bulls ..	5%@5½n	5½@5½n	5½@5½n	3½
Brnd'd. bulls	5@5½n	5@5½n	5@5½n	3½
Calfskins ...	15½@21½	15½@21½	6	7½
Kips, nat.	@ 15ax	@ 15n	@ 6½	
Kips, ov-wt.	@ 14ax	@ 14n	@ 5½	
Kips, brnd'd.	@ 12ax	@ 12n	@ 4½	
Slunks, reg. 75	75	75	75	38½
Slunks, hrs. 40	@ 50	40	@ 50	38
Light native, butt branded and Colorado steers 1c per lb. less than heavies.				

CITY AND SMALL PACKERS.

Nat. all-wts.	9	9½n	8½@9n	4	4½n
Branded ..	8½@9n	8	8½n	3½@6n	3½n
Brnd'd. bulls ..	5½n	5½n	5½n	2½n	2½n
Calfskins ..	13	@ 16	13	6½n	6½n
Kips ..	@ 13n	@ 13n	@ 13n	@ 6½	@ 6½
Slunks, reg. 65	@ 70	65	@ 70	30	@ 35
Slunks, hrs. 30	@ 35	30	@ 35	@ 25	@ 25

COUNTRY HIDES.

Hvy. steers ..	6	@ 6½	6	6½	3	3½
Hvy. cows ..	6	@ 6½	6	6½	3	3½
Bulls ..	7	@ 8	7	7½	3½	4½
Calves ..	8	@ 6	8	8	4½	4½
Bulls ..	4	@ 4½	4	4½	1½	2
Calfskins ..	6	9	9	9	3½	4
Kips ..	@ 8½	@ 8½	@ 8½	3½	4	
Light calf ..	50	@ 60n	50	@ 60n	@ 25n	
Deacons ..	50	@ 60n	50	@ 60n	@ 25n	
Slunks, reg. ..	20n		20n		6½n	
Slunks, hrs. ..	10n		10n		5n	
Horsehides ..	2.90@3.50	2.90@3.50	1.55@2.00			

SHEEPSKINS.

Pkr. lambs
Sml. pkr.					
lambs ..	1.35@1.40	1.20@1.30	50	@ 55	
Pkr. shearlings ..	50@60	55@60	30	@ 32½	
Dry pelts ..	16@16½	16@16½	5	@ 5½	

December 30, 1933.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Dec. 28, 1933.

CATTLE—Strictly good and choice weighty steers strong; common and medium grades, 25c lower. It was largely a steer run, with medium weight and weighty kinds predominating. Extreme top heavies, \$6.00, paid for 1,467-lb. averages; medium weights, \$6.15; numerous loads weighty steers, \$4.75@5.75, these scaling 1,350 to 1,600 lbs.; best 1,616-lb. averages, \$5.25. All light steers and yearlings were unevenly higher; better grades, strong to 25c up; lower grades, fully 25c higher; all light heifer and mixed yearlings, 50c to \$1.00 higher. Long yearlings topped at \$6.50; mixed offerings, \$6.25; best light heifers, \$6.00. Medium to good grade heifer and mixed yearlings showed maximum upturn; other killing classes, strong to unevenly higher; all cows, 25c higher; bulls, 25@40c higher; vealers, \$1.50@2.00 higher; practical top sausage bulls, \$3.25; selected vealers, up to \$7.50.

HOGS—Compared with last Friday: Market steady to 10c higher; packing sows, 10@15c higher; closing top, \$3.40, within 15c of December low; 190- to 210-lb. weights, jumped to \$3.75 last Saturday on short supply, but advance did not hold. Price spread is now very narrow. Closing bulks follow: 180 to 220 lbs., \$3.35 and \$3.40; 230 to 300 lbs., \$3.25@3.35; few 230 to 240 lbs., \$3.40; 160 to 180 lbs., \$3.10@3.35; light lights, \$3.20 downward; pigs, \$2.35@2.65; strongweights, \$2.75; packing sows, \$2.50@2.75, best \$2.85.

SHEEP—Compared with close last week: Fat lambs, 25@35c higher, aged sheep and yearlings sharing part of advance. Light receipts were principal factor in abrupt post-holiday advance, and tendency to increase runs contributed to reaction late. Week's top, \$7.95, highest since mid-August; bulk better grades, \$7.50@7.85; closing top, \$7.75; clipped lambs, \$6.30@6.60 mostly; yearlings, \$5.65@6.00; fat ewes, \$2.50@3.65 according to kind.

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Kansas City, Mo.

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Indianapolis, Indiana

THE NATIONAL PROVISIONER

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., Dec. 28, 1933.

CATTLE—Better grades of light weight fed steers, yearlings and choice heavies met a fairly broad demand and are selling strong to 25c higher than a week ago. Other weights and classes predominated in the week's arrivals and closing levels are about steady. Week's best price was \$6.00, paid for several choice lots scaling from 937 to 1,038 lbs. Numerous loads of long yearlings and light steers sold from \$5.65@5.90, but bulk of fed offerings ranged from \$3.75@5.50. Choice 1,342-lb. steers scored \$5.50, while some 1,602-lb. weights of the same grade made \$4.25. Fed heifers and mixed yearlings sold at steady to 25c higher rates. Slaughter cows were scarce, and firm prices prevailed. Bulls are around 25c higher. Vealers advanced 50c in some cases, with top at \$6.00.

HOGS—An uneven trade featured the hogs market, and closing levels are little changed from a week ago. On the mid-week session top reached \$3.35, but at finish best 190- to 220-lb. weights had to sell at \$3.20. Most of the more desirable grade of 170 lbs. up ranged from \$3.05@3.15 on the final session. Underweights were extremely dull at the close. Some sales were as much as 25c under a week ago. Better grades of 140- to 160-lb. weights sold from \$2.50@3.00, but plainer kinds ranged down to \$2.00. Packing sows are strong to 10c higher, with \$2.25@2.60 covering range in prices.

SHEEP—A weaker undertone on Thursday's trade erased a part of recent sharp advance in fat lambs values, but prices are still well above a week ago. Wooled lambs are selling at 35@50c higher prices, while clippers are around 25c over late last week. Choice fed wooled lambs scored \$7.60 on Wednesday, but a similar kind had to sell at \$7.45 today. Best natives reached \$7.25, while late sales ranged from \$7.10 down. Choice clippers brought \$6.25 at the peak, but at the finish most sales ranged from \$5.85@6.15. Mature sheep closed strong, with best fat ewes up to \$3.35.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Dec. 28, 1933.

CATTLE—Light receipts, coupled with a broader shipping demand, carried prices unevenly higher during the week. Compared with the close of last week, yearlings and light steers are 15@25c higher, with weighty steers and medium weights 25@50c up. Heifers held steady; supplies of cows were light and prices advanced 25@50c. Bulls gained 25c, and vealers fully 50c. Long yearlings, 1,056 lbs. and 1,072 lbs., topped for the week at \$6.10. Strictly choice 1,309 lbs. weights earned \$6.00, and 1,382-lb. averages \$5.65. Choice selected vealers sold at \$5.50.

HOGS—Comparisons with last Saturday show hog prices steady to 5c higher. Thursday's top \$3.10, with following bulks: 180 to 290 lbs., \$2.90@3.00; 290 to 350 lbs., \$2.75@2.90; 140 to 180 lbs., \$2.50@2.90; sows, \$2.30@2.50; pigs, \$1.75@2.25; stags, \$1.75@2.00.

SHEEP—Under broad demand lamb prices were advanced 25@50c from last Friday's level, while matured sheep ruled strong. Thursday's bulk fed wooled lambs, \$7.35@7.50; top, \$7.60; sorted native lambs, mostly \$7.25@7.35; fed clipped lambs, \$6.00@6.30; good and choice yearlings, \$5.00@6.00; good and choice ewes, \$2.00@3.25.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 28, 1933.

CATTLE—All slaughter cattle and calves showed advances the current week. Compared with the close of the preceding week, steers sold 25@50c higher; mixed yearlings and heifers, 50c higher; cowstuffs, 25c higher, some beef kinds up more; sausage bulls, 25@40c higher; vealers, \$1.25 higher. Bulk of steers brought \$3.40@5.60; top yearlings, \$6.25; best matured kinds, \$5.75; top heavies, \$4.75. Most mixed yearlings and heifers claimed \$4.00@5.50; top mixed yearlings, \$6.00; best heifers, \$5.50. Most beef cows earned \$2.25@2.75; top, \$3.50; majority low cutters, \$1.25@1.75. Period closed with top sausage bulls, \$3.00; top vealers, \$7.00.

HOGS—Compared with last Friday, small change was evident in hog prices. Sharp advances were scored early in

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December 30, 1933.

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THE NATIONAL PROVISIONER

the week, but buyers effaced these in subsequent trading. One small lot of strictly choice hogs scored \$3.40 Thursday; practical top, \$3.35; bulk of weights 160 lbs. up, \$3.30; 130 to 150 lbs., \$2.65@3.15; 120 lbs. and down, \$2.00@2.60. Packing sows closed at \$2.15@2.40.

SHEEP—Lamb prices showed strong trends throughout the current week and closed 25@50c higher than last Friday. Sheep were unchanged. Butchers and shippers established a top of \$7.75 for the week, majority to packers at \$7.25 and \$7.50, mostly \$7.50. Fall clipped lambs sold up to \$7.25, and clipped Texas lambs varied from \$6.00@6.50; common throwouts, mostly \$4.00@5.00; fat ewes, \$2.00@3.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Dec. 28, 1933.

CATTLE—Most slaughter steers and yearlings advanced fully 25c this week, and some better grade heavy and medium weight beeves registered 25@40c upturns. Choice yearlings and medium weight beeves scored \$6.25, and 1,455-lb. bullocks reached \$5.25. Most grain feeds moved at \$4.25@5.50. Heifers showed more action, and cows registered 25@35c gains. Load lots of good light heifers cashed at \$5.10, beef cows cleared freely at \$2.25@2.75, and low cutters and cutters bulked at \$1.50@2.00. Bull values improved 25c, and medium grades ranged up to \$2.50. Vealers remained at last week's schedule, with a \$4.50 practical top.

HOGS—Mild price fluctuations featured the seasonal supply of hogs, with the ups and downs about balancing. Under increased receipts on closing sessions the early advance was wiped out, with most classes rated steady with last Friday. Thursday's top rested at \$3.00, with bulk of 160- to 320-lb. weights ranging \$2.90@3.00. Light lights cleared mainly at \$2.50@2.90, with packing sows moving at \$2.40@2.60.

SHEEP—The recent general cold wave added impetus to buyer demand and lifted the midweek fat lamb top to \$7.65; bulk, \$7.50@7.60, mostly 50@65c over late last week levels. Later strong pressure was brought to reduce cost to around \$7.25@7.50. Several loads 116-lb. slaughter ewes cashed at \$3.25, and desirable 102- to 112-lb. fed yearlings made \$5.90@6.25.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Dec. 28, 1933.

CATTLE—The week's cattle market was uneven. Desirable light and medium weight fed steers and long yearlings sold 15@25c higher; other steers strong; common to medium light yearlings and heifers very little changed from last week. Choice 1,100-lb. steers brought \$6.00; nothing strictly choice here; best 1,188-lb. steers, \$5.75; 1,349-lb. averages, \$5.25; 1,428-lb. steers, \$4.85; bulk desirable fed steers and yearlings, \$4.25@5.75; common to medium kinds, \$3.00@4.00; load good 638-lb. heifers, \$5.25. Cows finished fully 25c higher; bulls, strong to 10c up; vealers, strong to 50c higher; bulk beef cows, \$2.25@2.75, few \$3.00@3.25; cutter grades, \$1.50@2.15; bulls, \$2.25

@2.40; practical top vealers, \$5.50; selects, \$6.00.

HOGS—Hog prices strengthened materially the first two days, but most of the improvement was erased when prices sagged off 15c today. Top Wednesday at \$3.35 was highest for three weeks; today's top, \$3.20 sparingly; bulk desirable hogs, \$3.10 and \$3.15; light lights and poorly finished hogs, \$2.50@3.00; top sows, \$2.60; bulk, \$2.35@2.50. Prices today were strong to 5c higher than last week.

SHEEP—Prices on slaughter lambs and yearlings are 25@50c higher than last week's close, fed woolled lambs leading the upturn with a full 50c advance. Top fed lambs yesterday and today brought \$7.60, the highest since mid-August; bulk fed lambs, \$7.50@7.60; best natives, \$7.00@7.25. No fresh clipped lambs offered; several shipments of August clips, \$6.50; best fat yearlings, \$6.15; aged sheep, firm; best fat ewes, \$3.25.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week Dec. 21:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Dec. 21.	Prev. week,	Same week, 1932.
Toronto	\$ 6.10	\$ 5.50	\$ 4.75
Montreal	4.75	4.75	4.00
Winnipeg	4.75	4.00	4.00
Calgary	3.75	4.00	3.15
Edmonton	4.50	4.25	3.75
Prince Albert	3.75	2.75	2.75
Moose Jaw	3.25	3.50	3.50
Saskatoon	3.00

VEAL CALVES.

	Week ended Dec. 21.	Prev. week,	Same week, 1932.
Toronto	\$ 7.50	\$ 7.50	\$ 7.00
Montreal	7.50	7.00	7.00
Winnipeg	6.50	6.50	6.50
Calgary	3.50	4.00	3.50
Edmonton	4.00	4.00	4.00
Prince Albert	2.50
Moose Jaw	4.50	4.50	5.00
Saskatoon	4.50	5.00	4.00

SELECT BACON HOGS.

	Week ended Dec. 21.	Prev. week,	Same week, 1932.
Toronto	\$ 7.25	\$ 7.00	\$ 4.50
Montreal	7.50	7.00	4.65
Winnipeg	6.50	6.35	3.75
Calgary	6.30	6.25	3.35
Edmonton	6.40	6.35	3.25
Prince Albert	6.20	6.00	3.45
Moose Jaw	6.25	6.00	3.40
Saskatoon	6.20	6.05	3.45

GOOD LAMBS.

	Week ended Dec. 21.	Prev. week,	Same week, 1932.
Toronto	\$ 7.75	\$ 8.50	\$ 5.50
Montreal	7.00	7.00	5.50
Winnipeg	6.00	6.25	4.00
Calgary	5.50	5.50	3.75
Edmonton	6.00	6.00	3.75
Prince Albert	3.75
Moose Jaw	5.00	5.00	3.50
Saskatoon	5.25	5.25	3.50

RUMANIA CUTS HOG SURPLUS.

It is reported that the government of Rumania is planning to slaughter 600,000 hogs for the purpose of raising the market price of pork. The meat will be distributed among distressed villages in Transylvania.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Dec. 28, 1933.

A sharp break on Thursday sent hog prices at 22 concentration points and 7 packing plants in Iowa and Minnesota to the lowest level for the week and around steady to 5c lower compared with last week's close. Total receipts for week to date were comparatively light, but Thursday's run was about the largest mid-week run of season. Sales of 190- to 260-lb. butchers were made at \$2.85@3.10; long hauled carloads, to \$3.15@3.20; better 160 to 180 lbs., \$2.65@3.00; light and medium weight packing sows, \$2.00@2.50.

Receipts of hogs unloaded daily at these 22 concentration points and 14 packing plants for the week ended Dec. 28, were as follows:

	This week.	Last week.
Fri., Dec. 22.	41,500	46,500
Sat., Dec. 23.	39,700	33,400
Mon., Dec. 25.
Tues., Dec. 26.	47,600	41,600
Wed., Dec. 27.	17,200	44,400
Thurs., Dec. 28.	50,400	24,200

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Dec. 22, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 22.	160,000	631,000	284,000
Previous week	208,000	681,000	328,000
1932	124,000	532,000	260,000
1931	73,000	407,000	201,000
1930	200,000	624,000	356,000
1929	184,000	790,000	207,500
1928	171,000	890,000	260,000

Hogs at 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 22.	125,000	485,000	201,000
Previous week	155,000	500,000	233,000
1932	92,000	388,000	185,000
1931	54,000	319,000	184,000
1930	152,000	472,000	270,000
1929	132,000	607,000	215,000
1928	127,000	652,000	198,000

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in the United States during September, with comparisons, is reported as follows:

	Cattle	Hogs	Sheep and lambs
Steers.			
Sept. 1933	49,13	46,08	4,79
Sept. 1932	47,92	47,51	4,57
Avg. 1932	54,36	42,06	3,58
Cows and heifers.			
Bulls and stags.			
Barrows.			
Sows.			
Stags and boars.			
Lambs and yearlings.			
Sheep.			

Sept. 1933 49,13 46,08 4,79 42,06 57,32 .62 04,76 5,24

Sept. 1932 47,92 47,51 4,57 44,11 55,28 .61 05,50 4,50

Avg. 1932 54,36 42,06 3,58 48,60 50,90 .50 06,17 3,88



KENNEFF-MURRAY
LIVESTOCK BUYING ORGANIZATION

Detroit, Mich. Cincinnati, Ohio Dayton, Ohio Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Iowa Montgomery, Ala.

December 30, 1933.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 23, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,633	15,041	11,390
Swift & Co.	4,467	13,491	16,823
Morris & Co.	2,239	6,104
Wilson & Co.	2,261	15,620	5,080
Anderson, Prov. Co.	1,483	2,28
G. H. Hammont & Co.	2,128	2,708
Libby, McNeill & Libby	725
Shippers	11,383	8,735	11,470
Others	7,804	45,404	3,352
Brennan Pkg. Co.	2,800	Independent Pkg. Co., 1,680 hogs;	Boyd, Linnham & Co., 2,855 hogs;
Hygrade Food Products Corp.	8,146	Agar Pkg. Co., 8,571 hogs.
Total:	38,733	cattle, 6,721 calves, 107,246 hogs, 54,799 sheep.
Not including	1,035 cattle, 2,076 calves, 81,402 hogs and 16,445 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,468	658	5,532	3,429
Cudahy Pkg. Co.	2,357	714	1,255	3,458
Morris & Co.	2,068	460	1,852
Swift & Co.	2,682	606	10,778	4,298
Wilson & Co.	2,852	574	3,218	3,305
Independent Pkg. Co.	207	333
Jos. Baum Pkg. Co.	207	10
Others	2,622	28	4,143	4,354
Total	15,256	3,035	25,259	20,706

OMAHA.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	5,031	17,122	7,950
Cudahy Pkg. Co.	4,282	11,634	7,780
Dold Pkg. Co.	707	7,068
Morris & Co.	1,797	1,042	3,703
Swift & Co.	4,605	9,680	6,413
Others	12,407
Eagle Pkg. Co., 6 cattle; Geo. Hoffman Pkg. Co., 15 cattle; Grt. Omaha Pkg. Co., 31 cattle; J. Roth & Sons, 38 cattle; So. Omaha Pkg. Co., 37 cattle; Lincoln Pkg. Co., 313 cattle; Magle Pkg. Co., 77 cattle; Sinclair Pkg. Co., 117 cattle; Wilson & Co., 359 cattle; Omaha Pkg. Co., 68 cattle.
Total:	17,483	cattle and calves; 58,963 hogs; 25,846 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,192	1,434	8,515	1,848
Swift & Co.	2,703	2,541	5,551	2,786
Morris & Co.	693	1,850	982
Hilpert Pkg. Co.	808	8,018	78
Krey Pkg. Co.	1,006
Heil Pkg. Co.	1,801
Shippers	1,655	2,681	15,084	1,657
Others	2,722	208	26,271	991
Total	10,773	8,714	66,249	8,352

Not including 1,804 cattle, 2,300 calves, 44,053 hogs and 1,785 sheep bought direct.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	776	50
Selhoff Pkg. Co.	37	1,272
American Pkg. Co.	56	527
Laclede Pkg. Co.	57	22	21
Sokolik Pkg. Co.	20	27	14
Glazer Pkg. Co.	109	225	813
Shippers	129	11	126	608
Others	408	285	3,514	693
Total	5,321	1,301	36,942	15,899

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,295	654	18,919	9,679
Armour and Co.	2,502	624	17,423	5,587
Others	524	23	600	633
Total	5,321	1,301	36,942	15,899

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,635	213	17,930	5,652
Armour and Co.	3,874	204	18,836	6,305
Swift & Co.	2,840	198	13,002	4,419
Shippers	1,565	28	4,246	247
Others	213	8	63
Total	12,127	651	57,077	17,623

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,385	316	1,514	407
Wilson & Co.	1,304	306	1,500	361
Others	90	23	587
Total	2,848	645	3,610	708

Not including 117 cattle, 63 calves, and 442 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	361	122	3,682	8,117
Armour and Co.	520	126	2,366	18,773
Others	1,182	122	3,155	2,356
Total	2,063	370	9,203	29,246

THE NATIONAL PROVISIONER

December 30, 1933.

Dec

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Others	12,407
Eagle Pkg. Co., 6 cattle; Geo. Hoffman Pkg. Co., 15 cattle; Grt. Omaha Pkg. Co., 31 cattle; J. Roth & Sons, 38 cattle; So. Omaha Pkg. Co., 37 cattle; Lincoln Pkg. Co., 313 cattle; Magle Pkg. Co., 77 cattle; Sinclair Pkg. Co., 117 cattle; Wilson & Co., 359 cattle; Omaha Pkg. Co., 68 cattle.
Total:	17,483	cattle and calves; 58,963 hogs; 25,846 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,192	1,434	8,515	1,848
Swift & Co.	2,703	2,541	5,551	2,786
Morris & Co.	693	1,850	982
Hilpert Pkg. Co.	808	8,018	78
Krey Pkg. Co.	1,006
Heil Pkg. Co.	1,801
Shippers	1,655	2,681	15,084	1,657
Others	2,722	208	26,271	991
Total	10,773	8,714	66,249	8,352

Not including 1,804 cattle, 2,300 calves, 44,053 hogs and 1,785 sheep bought direct.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	776	50
Selhoff Pkg. Co.	37	1,272
American Pkg. Co.	56	527
Laclede Pkg. Co.	57	22	21
Sokolik Pkg. Co.	20	27	14
Glazer Pkg. Co.	20	27	14
Shippers	109	225	813
Others	129	11	126	608
Total	408	285	3,514	693

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,295	654	18,919	9,679
Armour and Co.	2,502	624	17,423	5,587
Others	524	23	600	633
Total	5,321	1,301	36,942	15,899

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,635	213	17,930	5,652
Armour and Co.	3,874	204	18,836	6,305
Swift & Co.	2,840	198	13,002	4,419
Shippers	1,565	28	4,246	247
Others	213	8	63
Total	12,127	651	57,077	17,623

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.

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RECEIPTS AT CENTERS

SATURDAY, DECEMBER 23, 1933.

	Cattle.	Hogs.	Sheep.		LIVESTOCK PRICES AT LEADING MARKETS.
Livestock prices at five leading Western markets Thursday, Dec. 28, 1933, as reported by the U. S. Bureau of Agricultural Economics:					
Chicago	300	21,000	5,000	HOGS (Soft or oily hogs and roasting pigs excluded):	CHICAGO. E. ST. LOUIS. OMAHA. KAN. CITY. ST. PAUL.
Kansas City	100	800	1,000	It. It. (140-180 lbs.) gd-ch.	\$2.85@ 3.20 \$3.00@ 3.30 \$2.50@ 2.90 \$2.50@ 3.05 \$2.60@ 3.10
Omaha	100	2,500	1,100	It. wt. (180-200 lbs.) gd-ch.	3.10@ 3.40 3.30@ 3.35 2.75@ 2.95 2.90@ 3.15 3.00@ 3.10
St. Louis	200	4,000	5,500	Med. wt. (200-220 lbs.) gd-ch.	3.30@ 3.40 3.30@ 3.35 2.85@ 3.00 3.10@ 3.20 3.05@ 3.10
St. Joseph	100	1,500	5,500	(220-250 lbs.) gd-ch.	3.25@ 3.40 3.25@ 3.30 2.90@ 3.10 3.05@ 3.20 2.96@ 3.10
Sioux City	100	2,000	600	Hvy. wt. (250-290 lbs.) gd-ch.	3.20@ 3.35 3.00@ 3.30 3.00@ 3.15 2.75@ 3.05
St. Paul	200	2,500	500	(290-350 lbs.) gd-ch.	3.00@ 3.25 3.20@ 3.25 2.75@ 2.90 2.60@ 2.90 2.60@ 2.90
Fort Worth	100	1,000	100	Pkg. sows (275-500 lbs.) med-ch.	2.70@ 2.90 2.30@ 2.50 2.40@ 2.50 2.50@ 2.60 2.40@ 2.50
Denver	100	900	2,000	(500-550 lbs.) good	2.60@ 2.75 2.35@ 2.45 2.35@ 2.45 2.60@ 2.70 2.35@ 2.45
Jamestown	100	600	100	(550-600 lbs.) good	2.40@ 2.60 2.20@ 2.35 2.30@ 2.40 2.20@ 2.35 2.15@ 2.35
Wichita	300	500	100	Str. pigs (100-130 lbs.) gd-ch.	2.25@ 2.75 2.00@ 2.90 2.15@ 2.50 2.25@ 2.65
Indianapolis	100	2,000	1,500	Avg. cost & wt. Thur. (Pigs excl.)	3.31-220 lbs. 3.35-203 lbs. 2.97-294 lbs. 3.11-227 lbs.
Pittsburgh	300	200	100		
Cincinnati	100	1,400	100		
Buffalo	200	700	100		
Nashville	400	400	100		
Oklahoma City	400	400	100		

MONDAY, DECEMBER 25, 1933.

HOLIDAY.

TUESDAY, DECEMBER 26, 1933.

	Cattle.	Hogs.	Sheep.		STEERS (600-800 LBS.):
Chicago	12,000	45,000	18,000		Choice 6.00@ 6.75 5.75@ 6.25 5.75@ 6.25 5.85@ 6.40 5.40@ 5.85
Kansas City	7,000	5,000	5,000		Good 5.25@ 6.25 5.25@ 5.75 5.25@ 5.75 5.15@ 6.00 4.50@ 5.40
Omaha	3,500	2,500	8,000		Medium 4.50@ 5.50 4.00@ 5.25 4.25@ 5.25 3.75@ 5.15 3.50@ 4.65
St. Louis	2,500	12,500	2,000		Common 3.00@ 4.75 2.75@ 4.00 3.00@ 4.25 2.75@ 3.75 2.25@ 3.50
St. Joseph	1,000	4,000	2,000		
Sioux City	2,500	4,000	4,500		
St. Paul	1,500	4,000	1,500		
Fort Worth	500	300	300		
Milwaukee	500	2,000	300		
Denver	1,000	2,300	13,900		
Louisville	300	900	500		
Wichita	400	1,400	600		
Indianapolis	1,500	9,000	1,100		
Pittsburgh	300	2,800	600		
Buffalo	500	2,000	300		
Cleveland	700	5,800	1,400		
Nashville	100	1,100	200		
Oklahoma City	200	800	400		

WEDNESDAY, DECEMBER 27, 1933.

	Cattle.	Hogs.	Sheep.		STEERS (900-1100 LBS.):
Chicago	10,000	22,000	8,000		Choice 6.00@ 6.50 5.75@ 6.25 5.50@ 6.25 5.50@ 6.40 5.15@ 5.75
Kansas City	5,000	3,000	6,500		Good 5.25@ 6.00 5.25@ 5.75 5.00@ 5.75 4.85@ 5.85 4.35@ 5.35
Omaha	5,000	7,500	9,500		Medium 4.50@ 5.25 4.00@ 5.25 4.00@ 5.25 3.75@ 5.15 3.25@ 4.50
St. Louis	2,000	7,000	1,500		Common 3.00@ 4.50 2.75@ 4.00 3.00@ 4.25 2.75@ 3.75 2.30@ 3.50
St. Joseph	1,400	6,500	3,000		
Sacra City	2,600	8,000	2,500		
St. Paul	2,000	6,000	3,000		
Fort Worth	500	500	500		
Milwaukee	400	1,800	200		
Denver	500	400	2,600		
Louisville	300	600	400		
Wichita	300	700	100		
Indianapolis	1,200	6,000	800		
Pittsburgh	500	500	600		
Buffalo	400	3,900	300		
Cleveland	200	600	600		
Nashville	200	300	300		
Oklahoma City	900	500	200		

THURSDAY, DECEMBER 28, 1933.

	Cattle.	Hogs.	Sheep.		HEIFERS (550-850 LBS.):
Chicago	8,000	30,000	17,000		Choice 5.25@ 6.00 5.00@ 5.50 4.75@ 6.00 4.85@ 6.00 4.85@ 5.65
Kansas City	3,000	3,000	5,000		Good 5.00@ 5.75 4.25@ 5.25 4.25@ 5.25 4.00@ 5.50 4.25@ 5.25
Omaha	4,500	9,000	11,000		Medium 4.00@ 5.00 3.00@ 4.50 3.00@ 4.50 3.50@ 5.00 3.50@ 5.25
St. Louis	1,800	9,000	2,500		
St. Joseph	1,300	6,500	3,500		
Sioux City	3,400	11,000	4,000		
St. Paul	2,000	9,500	3,000		
Fort Worth	300	300	200		
Milwaukee	500	1,300	200		
Denver	400	1,400	2,300		
Louisville	300	500	400		
Wichita	600	8,000	1,500		
Indianapolis	100	1,500	800		
Cincinnati	500	5,000	100		
Buffalo	100	900	300		
Cleveland	200	300	400		
Nashville	100	300	200		
Oklahoma City	600	600	300		

FRIDAY, DECEMBER 29, 1933.

	CATTLE.				SHEEP.
Chicago	3,000	30,000	12,000		Chicago 59.774 70.905 45.480
Kansas City	1,000	3,500	1,200		Kansas City 20.706 22.354 13.198
Omaha	1,000	5,000	3,500		Omaha 28.732 30.639 21.398
St. Louis	800	9,000	2,000		East St. Louis 6.685 7.778 6.997
St. Joseph	1,000	6,500	2,000		St. Joseph 15.266 23.284 9.973
Sioux City	900	6,000	2,800		Sacra City 17.100 18.396 17.100
St. Paul	2,200	14,000	4,500		Wichita 0.980 1.010 1.347
Fort Worth	400	800	600		St. Louis 2.427 2.220 2.495
Denver	200	1,700	1,900		Philadelphia 6.707 5.696 5.696
Wichita	2,000	1,400	400		Indianapolis 1.468 2.684 982
Indianapolis	400	9,000	2,500		New York & Jersey City 58.410 61.324 65.680
Pittsburgh	1,800	300	300		Oklahoma City 768 1.391 625
Cincinnati	1,200	4,500	200		Cincinnati 825 1.110 2.262
Buffalo	200	3,500	2,000		Denver 29.246 46.172 2.008

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Dec. 23, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended Dec. 23.	Prev. week, Dec. 23.	Cor. week, Dec. 23.	Week ended Dec. 23.	Cor. week, Dec. 23.	
Chicago	226,140	198,972	173,623	Chicago	183,042	185,398 136,060
Kansas City, Kan.	71,690	52,144	60,129	Kansas City	71,690	52,144 60,129
Omaha	52,246	37,494	36,495	Omaha	50,644	39,086 33,821
St. Louis & East St. Louis	80,065	67,437	62,282	East St. Louis	51,161	47,535 23,474
Sioux City	58,018	41,790	32,269	Sioux City	57,077	50,728 29,998
St. Joseph	41,712	30,061	60,970	Wichita	6,921	7,808 6,820
St. Paul	80,312	60,601	26,137	Fort Worth	4,573	5,864 3,648
N. Y., Newark, J. C.	61,531	56,457	60,204	Philadelphia	22,498	23,240
Total	671,753	553,976	504,113	Indianapolis	26,922	31,854 17,355
				New York & Jersey City	65,376	58,132 61,275
				Oklahoma City	4,032	4,606 5,088

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,206	7,220	5,638	27,900
Central Union	2,290	3,835	2,100	11,181
New York	250	2,878	19,471	6,670
Total	7,823	11,433	25,106	45,760
Previous week	7,403	10,605	22,377	51,888
Two weeks ago	6,612	12,877	20,064	51,195

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Dec. 23, 1933:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,206	7,220	5,638	27,900
Central Union	2,290	3,835	2,100	11,181
New York	250	2,878	19,471	6,670
Total	7,823	11,433	25,106	45,760
Previous week	7,403	10,605	22,377	51,888
Two weeks ago	6,612	12,877	20,064	51,195

December 30, 1933.

Decem

Chicago Section

Edw. A. Schenk, vice president, Columbus Packing Co., Columbus, O., was a Chicago visitor this week.

E. G. James, head of the E. G. James Co., packinghouse products brokers, is out of town on a business trip.

Dan'l J. Gallagher, packinghouse product broker, left Chicago this week for a vacation in Florida.

Employees of Swift & Company at Chicago have subscribed \$32,000 to the Chicago Community Chest fund.

Robert Bechstein, of the S. Oppenheimer & Co. organization, is the proud father of a baby boy born on Wednesday of this week.

Edward Sieberg, of the Cudahy Packing Co., who has been confined in St. Joseph's hospital with an attack of influenza, returned to his home this week.

Joseph P. Murphy, general manager of the Mayflower Packing Co., Denver, Colo., has been quite ill with an attack of flu, but is reported as improving.

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 16,854 cattle, 1,669 calves, 50,298 hogs, 26,373 sheep.

W. Gottshall, formerly superintendent of the Hoy Food Products Co., Milwaukee, Wis., has taken over the Etwah Packing Co. at Gadsden, Ala., and will operate it under the name of the Dixie Meat Products Co.

Fred C. Cahn, "the stockinette king," left Chicago on Dec. 30 for a visit to New York, Boston and the New England states. The trip is a combination of business and pleasure and Mr. Cahn contemplates visiting a number of mills.

John W. Hall, Chicago packinghouse broker and literary genius, has returned from a Christmas vacation with the Mayo Brothers at Rochester, Minn., still enthusiastic over his health philosophy and ready to welcome a bigger and better New Year.

Otto J. Martin, well-known sausage expert now in charge of sausage room operations for Karl Seiler & Sons, famous Philadelphia manufacturers of quality sausage, has been spending his holiday vacation with his family in Chicago.

Philip C. Newsome, for ten years with the Akron, O., branch of Armour and Company, during which time he rose from shipping clerk to manager, has been transferred to Albany, N. Y., as

assistant district manager of that territory.

Provision shipments from Chicago for the week ended Dec. 22, 1933, with comparisons, were as follows:

	5 days	Previous	Same
	Dec. 22.	week.	'32.
Cured meats, lbs.	13,435,000	14,119,000	14,000,000
Fresh meats, lbs.	46,887,000	50,740,000	43,641,000
Lard, lbs.	5,447,000	5,885,000	8,346,000

Among visitors at the general offices of Armour and Company the past week were Ray Dooley, manager produce department, St. Joseph, Mo.; J. P. Sexton, produce department, Rochester, N. Y., and A. W. Stand, manager, casings department, New York City.

Among packer executives attending committee meetings at the Institute of

American Meat Packers this week were John W. Rath, Rath Packing Co., Waterloo, Ia.; L. W. Kahn, E. Kahn Sons' Co., Cincinnati, O.; Geo. N. Meyer, Meyer Packing Co., Indiana, Pa.; Chester G. Newcomb, Lake Erie Provision Co., Cleveland, O.; R. S. Sinclair and E. C. Merritt, Kingan & Co., Indianapolis, Ind.; H. H. Meyer, H. H. Meyer Packing Co., Cincinnati, O.; H. W. Davis, John Morrell & Co., Ottumwa, Ia.; Chas. O'Hara, Cudahy Brothers Co., Cudahy, Wis.; Jay E. Decker, Jacob E. Decker & Sons, Mason City, Ia.; G. L. Childress, Houston Packing Co., Houston, Tex.; Wm. E. Felin, Wm. E. Felin & Co., Philadelphia, Pa.; Frank A. Hunter, Hunter Packing Co., East St. Louis, Ill.

PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, Dec. 27, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on Dec. 20, 1933:

	Sales.	High.	Low.	—Close.—
Week ended,	Dec. 27.	Dec. 27.	Dec. 27.	Dec. 20.
Amal. Leather	500	3%	3%	3% 4
Do. Pfd.	700	25	25	25 23½
Amer. H. & L.	700	7½	7½	7½ 7
Do. Pfd.	1,000	28½	27	28½ 28
Amer. Stores	1,600	36%	35%	35½ 38
Armour A.	21,050	4%	4	4% 4
Do. B.	21,050	2%	2	2% 2
Do. III. Pfd.	13,500	37½	54	55 56½
Do. Del. Pfd.	200	75	75	75 75½
Beechnut Pack.	200	61	61	59% 59
Bethack. H. C.	15
Do. Pfd.	90
Brennan Pack.	19
Do. Pfd.	50
Chick. Co. Oil.	400	17	17	17 18
Childs Co.	2,600	6%	6½	6½ 6
Cudahy Pack.	7,100	36%	35%	35 37½
First Nat. Strs.	2,500	54½	53%	53½ 52½
Gen. Foods	18,600	33%	32%	32½ 32½
Gobel Co.	22,900	6%	4%	6% 6
Do. New.	30	120	120	120 12
Do. New.	340	122	115	121 128
Hormel. G. A.	700	3%	3%	3% 3½
Hygrade Food.	9,700	24	22%	23½ 22½
Kroger G. & B.	9,700	2%	2%	2% 2½
Libby McNeill.	5,950	2%	2%	2% 2½
McMarr Stores	8½
Mayer Oscar.	5½
Mickelberry Co.	200	2½	2½	2½ 2½
M. & H. Pfd.	50	7½	7½	7½ 7
Morrell & Co.	200	35	35	35 35
Nat. Fd. Pd. A.	1½
Do. B.	5,050	%	%	% 1
Nat. Leather	2,700	15%	15½	15½ 15%
Nat. Tea	9,200	38%	37%	37½ 39
Proc. & Gamb.	2,100	106	106	106 108½
Do. Jr. Pfd.	210	106	106	106 108½
Rath Pack.	23½
Safeway Strs.	5,700	44%	43%	44% 43%
Do. 6% Pfd.	1,060	82%	82%	82% 83
Do. 7% Pfd.	90	100½	100½	100½ 97½
Stahl Meyer	200	5	3½	3½ 5½
Swift & Co.	33,800	13½	13½	13½ 13½
Do. Int'l.	4,500	27	26½	26½ 27½
Trunz Pork	12½
U. S. Cold. Stor.	35½
U. S. Leather	2,700	8½	7%	7% 8
Do. A.	3,600	14½	13½	13½ 13½
Do. Pr. Pfd.	300	60	60	60 63½
Wesson Oil	6,000	17	16½	16½ 16½
Do. Pfd.	400	53	53½	53 54½
Wilson & Co.	2,400	4%	4½	4½ 4½
Do. A.	6,000	12%	11½	11½ 11½
Do. Pfd.	1,800	53	50	53 51



TURKEY FOR YARDS YOUNGSTERS.

Following his annual custom Charles E. Herrick, president of the Brennan Packing Company, entertained about 400 underprivileged children from the neighborhood of Packingtown at a bountiful turkey dinner at the Stock Yards Inn on December 27. They insisted that their benefactor carve the turkey. Here he is doing it.

A dozen packers and trade leaders were Mr. Herrick's guests on this occasion, and got a big kick out of what they witnessed.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.



PACKERS COMMISSION CO.
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CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

December 30, 1933.

THE NATIONAL PROVISIONER

37

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BONNELL-TOHTZ CO.
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MERCHANDISING MEAT EXHIBIT.

Packers are frequent exhibitors at state fairs and other similar events. There can be no doubt that money for such displays is well spent, particularly if they are attractive and have been constructed with the aim of conveying certain definite thoughts to those who view them. In some cases, however, they probably are not as valuable as they might have been made, because of a lack of any direct advertising or good-will tieup.

How the most value can be derived from a display such as the packer might be expected to make is illustrated in the experience of the Carstens Packing Co. at the Washington State Fair. This was built at a cost of several thousand dollars and it is estimated that it was viewed by at least 170,000 people.

The company was not content, however, to build the display and let it speak for itself. Back of the exhibit, visible to all, was a modern-equipped workroom for five meat cutters and their assistants. From this workroom went all of the meats sold on the fair grounds. The volume of this business was larger than might be thought possible, as much as two tons of hamburger and a ton of frankfurters being handled through the room daily.

Displays in the cases were changed

daily, the finest beef, lamb and pork being shown. A home economist from the general offices of the company was on duty day and evening in front of the display to explain the features of the exhibit, build good-will for the company and describe the various cuts, how to use them to the best advantage in the home, etc. Each day for an hour before noon a cutting demonstration and lecture were given. One expert meat

cutter worked inside, making the cuts. Another explained the method and the cuts as the work proceeded.

Executives of the company feel that this display, designed by president W. H. Wells, was not only particularly valuable from the standpoint of educating consumers on meat, and thereby directly aiding in increasing meat consumption, but that it also was a worthwhile instrument for winning good-will and increased business for this particular packer.

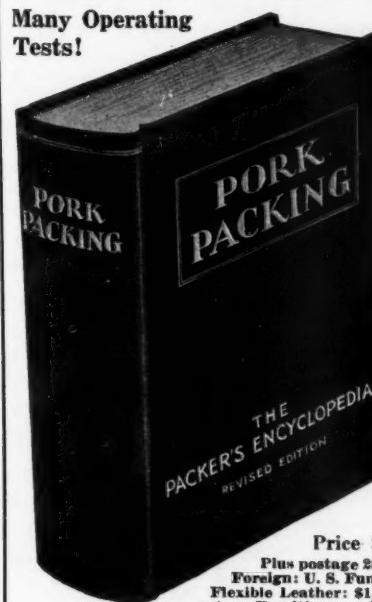


TOLD MEAT PACKER'S STORY TO 170,000 MEAT CONSUMERS.

This display of the Carstens Packing Co. at the Washington State fair was more than an exhibit of carcasses and cuts. Five meat cutters prepared all the meat consumed on the fair grounds each day, and a home economist was in attendance to answer questions. A cutting demonstration and lecture was given each day. The display was of considerable value as a means of educating consumers and building good-will and business for the company.

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- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
- XIV—Sausage and Cooked Meats
- XV—Rendering Inedible Products
- XVI—Labor and Cost Distribution
- XVII—Merchandising

December 30, 1933.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
Dec. 28, 1933.

REGULAR HAMS.

	Green Standard.	Sweet Standard.	Pickled Fancy.	Open.	High.	Low.	Close.
8-10	9%	9%	10%	LARD—			
10-12	9%	9%	9%	Jan. (Old) 4.75	4.77½	4.70	4.77½ b
12-14	9%	9%	9%	May (Old) 5.15	5.20	5.07½	5.20 ax
14-16	9%	9%	10	Dec. (New) 4.57½	4.72½	4.57½	4.72½ b
10-16 range	9% @ 9%	10	10	Jan. (New) 5.02½	5.12½	5.02½	5.12½ a

BOILING HAMS.

	Green Standard.	Sweet Standard.	Pickled Fancy.	Open.	High.	Low.	Close.
16-18	9%	10	10½	CLEAR BELLIES—			
18-20	9%	10	10½	Jan. (Old)	5.00	5.00
20-22	9%	10	10½	May (Old)	5.50b	5.50b
16-22 range	9%	10	10½	Dec. (New)	4.90b	4.90b

SKINNED HAMS.

	Green Standard.	Sweet Standard.	Pickled Fancy.	Open.	High.	Low.	Close.
10-12	10	9%	9%	LARD—			
12-14	10	9%	9%	Jan. (Old) 4.75	4.90	4.75	4.90
14-16	10	9%	9%	May (Old) 5.40	5.40	5.40	5.40
10-18	9%	9%	9%	Dec. (New) 5.22½	4.82½	4.72½	4.82½ b
18-20	9%	8%	8%	Jan. (New) 5.30	5.30	5.30	5.30
20-22	8%	8%	8%	May (New) 5.55	5.67½	5.50	5.67½ b
22-24	8%	8%	8%	July (New) 5.50	5.60	5.50	5.60b
24-26	7%	7%	7%	Sept. (New) 5.67½	5.82½	5.65	5.82½
25-30	6%	7%	7%				
30-35	6	6%	6%				

PICNICS.

	Green Standard.	Sweet Standard.	Sh. Shank.	Open.	High.	Low.	Close.
4-6	5%	6	6½	Jan. (Old) 5.07½	5.10	5.07½	5.10b
6-8	5%	5½	6	May (Old)	5.55b	5.55b
8-10	5	5½	5½	Dec. (New) 5.00	5.05	5.00	5.05b
10-12	5	5½	5½	Jan. (New) 5.65	5.65	5.65
12-14	5	5½	5½	May (New) 6.20	6.20b	6.20b

BELLIES.

	Green Sq. Sds.	Cured S.P.	Dry Cured.	Open.	High.	Low.	Close.
6-8	9%	9%	9%	Jan. (Old) 4.92½	4.92½	4.90	4.90b
8-10	9%	9%	9%	May (Old) 5.45	5.62½	5.45	5.47½ ax
10-12	9	8%	8%	Dec. (New) 4.82½	4.82½	4.80	4.80ax
12-14	8%	8%	8%	Jan. (New) 5.27½	5.32½	5.27½	5.30
14-16	8%	8%	9	May (New) 5.67½	5.75	5.67½	5.70
16-18	8%	8%	8%	Sept. (New) 5.82½	5.82½

*D. S. BELLIES.

	Standard.	Fancy.	Open.	High.	Low.	Close.
14-16	5%	5%	5	5	5	5
16-18	5%	6%	5	5	5	5
18-20	5%	6%	5	5	5	5
20-25	5%	6%	5	5	5	5
25-30	5%	6½	5½	5½	5½	5½
30-35	5%	6%	5½	5½	5½	5½
35-40	5½	6%	5½	5½	5½	5½
40-50	5½	6%	5½	5½	5½	5½
50-60	5	6	5	5	5	5

*New but fully cured.

D. S. FAT BACKS.

	Standard.	Export Trim.	Open.	High.	Low.	Close.
8-10	4½	4½	Jan. (Old) 5.12½	5.12½	5.10	5.10
10-12	4½	4½	May (Old) 5.70	5.70	5.70	5.70ax
12-14	5½	5½	Dec. (New)	5.05b	5.05b
14-16	5½	6	Jan. (New) 6.30	6.30	5.65b	5.65b
16-18	5½	6½	May (New) 6.30	6.30ax	6.30ax
18-20	6	6½				
20-25	6½	6½				

OTHER D. S. MEATS.

	Extra short clears	Extra short ribs	Regular plates	Clear plates	Jowl butts	Green square jowls	Green rough jowls	LARD.
Prime steam, cash	35-45	35-45	5½	5½	5	5	5	
Prime steam, loose	42-52	42-52	6-8	4-6	4	4	4	
Refined, in export boxes—N. Y.	5-17½	5-17½	3½	3½	3½	4½	4½	
Neutral, in tierces	6-37½	6-37½	6	6	6	6	6	
Raw leaf	4-62½	4-62½	5½	5½	5	5	5	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

THE NATIONAL PROVISIONER

FUTURE PRICES.

SATURDAY, DECEMBER 23, 1933.
23rd or Mon., Dec. 23rd.

No session of Chicago Board of Trade Sat., Dec.

TUESDAY, DECEMBER 26, 1933.

23rd or Mon., Dec. 23rd.

WEDNESDAY, DECEMBER 27, 1933.

23rd or Mon., Dec. 23rd.

THURSDAY, DECEMBER 28, 1933.

23rd or Mon., Dec. 23rd.

FRIDAY, DECEMBER 29, 1933.

23rd or Mon., Dec. 23rd.

SATURDAY, DECEMBER 30, 1933.

23rd or Mon., Dec. 23rd.

SUNDAY, DECEMBER 31, 1933.

23rd or Mon., Dec. 23rd.

MONDAY, JANUARY 1, 1934.

23rd or Mon., Dec. 23rd.

TUESDAY, JANUARY 2, 1934.

23rd or Mon., Dec. 23rd.

WEDNESDAY, JANUARY 3, 1934.

23rd or Mon., Dec. 23rd.

THURSDAY, JANUARY 4, 1934.

23rd or Mon., Dec. 23rd.

FRIDAY, JANUARY 5, 1934.

23rd or Mon., Dec. 23rd.

SATURDAY, JANUARY 6, 1934.

23rd or Mon., Dec. 23rd.

SUNDAY, JANUARY 7, 1934.

23rd or Mon., Dec. 23rd.

MONDAY, JANUARY 8, 1934.

23rd or Mon., Dec. 23rd.

TUESDAY, JANUARY 9, 1934.

23rd or Mon., Dec. 23rd.

WEDNESDAY, JANUARY 10, 1934.

23rd or Mon., Dec. 23rd.

THURSDAY, JANUARY 11, 1934.

23rd or Mon., Dec. 23rd.

FRIDAY, JANUARY 12, 1934.

23rd or Mon., Dec. 23rd.

SATURDAY, JANUARY 13, 1934.

23rd or Mon., Dec. 23rd.

SUNDAY, JANUARY 14, 1934.

23rd or Mon., Dec. 23rd.

MONDAY, JANUARY 15, 1934.

23rd or Mon., Dec. 23rd.

TUESDAY, JANUARY 16, 1934.

23rd or Mon., Dec. 23rd.

WEDNESDAY, JANUARY 17, 1934.

23rd or Mon., Dec. 23rd.

THURSDAY, JANUARY 18, 1934.

23rd or Mon., Dec. 23rd.

FRIDAY, JANUARY 19, 1934.

23rd or Mon., Dec. 23rd.

SATURDAY, JANUARY 20, 1934.

23rd or Mon., Dec. 23rd.

SUNDAY, JANUARY 21, 1934.

23rd or Mon., Dec. 23rd.

MONDAY, JANUARY 22, 1934.

23rd or Mon., Dec. 23rd.

TUESDAY, JANUARY 23, 1934.

23rd or Mon., Dec. 23rd.

WEDNESDAY, JANUARY 24, 1934.

23rd or Mon., Dec. 23rd.

THURSDAY, JANUARY 25, 1934.

23rd or Mon., Dec. 23rd.

FRIDAY, JANUARY 26, 1934.

23rd or Mon., Dec. 23rd.

SATURDAY, JANUARY 27, 1934.

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TUESDAY, JANUARY 30, 1934.

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23rd or Mon., Dec. 23rd.

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TUESDAY, FEBRUARY 13, 1934.

23rd or Mon., Dec. 23rd.

WEDNESDAY, FEBRUARY 14, 1934.

23rd or Mon., Dec. 23rd.

THURSDAY,

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended	Cor. week,
Prime native steers—	Dec. 27, 1933.	1932.
400-600	11 @ 12	12 1/2 @ 13
600-800	9 @ 10 1/2	12 @ 12 1/2
800-1000	8 @ 9	11 1/2 @ 12

Good native steers—

400-600	9 1/2 @ 10 1/2	11 @ 11 1/2
600-800	8 @ 9	10 1/2 @ 11
800-1000	7 1/2 @ 8	10 1/2 @ 11

Medium steers—

400-600	8 @ 9	9 @ 10
600-800	7 1/2 @ 8	9 @ 9 1/2
800-1000	7 1/2 @ 7 1/2	9 @ 9 1/2
Heifers, good, 400-600	8 1/2 @ 9 1/2	9 @ 11
Cows, 400-600	4 1/2 @ 5 1/2	5 @ 7
Hind quarters, choice	6 1/4	@ 16 1/2
Fore quarters, choice	6 @ 9	6 @ 9 1/2

Beef Cuts.

Steer loins, prime	@ 16	@ 24
Steer loins, No. 1	@ 15	@ 23
Steer loins, No. 2	@ 14	@ 18
Steer short loins, prime	@ 23	@ 32
Steer short loins, No. 1	@ 19	@ 30
Steer short loins, No. 2	@ 17	@ 23
Steer loin ends (hips)	@ 12	@ 17
Steer loin ends, No. 2	@ 12	@ 17
Cow loins	@ 10	@ 10
Cow loin ends	@ 10	@ 10
Cow short loins	@ 11	@ 12
Cow loin ends (hips)	@ 10	@ 8
Steer ribs, prime	@ 14	@ 18
Steer ribs, No. 1	@ 11	@ 17
Steer ribs, No. 2	@ 10	@ 14
Cow ribs, No. 2	@ 7	@ 8
Cow ribs, No. 3	@ 6	@ 7
Steer round, prime	9 1/2	@ 11
Steer round, No. 1	7 1/2	9 1/2
Steer chuck, prime	8 1/2	9
Steer chuck, No. 1	6 1/2	7 1/2
Steer chuck, No. 2	5 1/2	7 1/2
Cow rounds	@ 6	@ 7
Cow chuck	@ 5 1/2	@ 6
Steer plates	@ 3	@ 4
Medium plates	4	4
Briskets, No. 1	@ 8	@ 11
Steer naval ends	@ 3	@ 6
Cow naval ends	@ 3	@ 4
Cow shanks	5 1/2	6 1/2
Hind shanks	4	4
Strip loins, No. 1, bins	@ 20	@ 20
Strip loins, No. 2	@ 28	@ 25
Sirloin butts, No. 1	@ 17	@ 20
Sirloin butts, No. 2	@ 15	@ 14
Beef tenderloins, No. 1	@ 45	@ 40
Beef tenderloins, No. 2	@ 35	@ 35
Bump butts	@ 11	@ 17
Flank steaks	@ 12	@ 16
Shoulder clods	@ 7	@ 7
Hanging tenderloins	5 1/2	@ 5
Insides, green, 6@8 lbs.	8 1/2	10 @ 10
Outsides, green, 5@6 lbs.	7 1/2	8 @ 7
Knuckles, green, 5@6 lbs.	7 1/2	@ 8 1/2

Beef Products.

Brains (per lb.)	@ 6	@ 6
Hearts	5	@ 4
Tongues	15	@ 14
Sweetbreads	15	@ 14
Ox-tail per lb.	8	5
Fresh tripe, plain	3 1/2	4
Fresh tripe, H. C.	8	8
Livers	12	@ 12
Kidneys, per lb.	8	@ 7

Veal.

Choice carcass	9 @ 10	8 @ 9
Good carcass	8 @ 9	6 @ 8
Good saddles	9 @ 11	@ 12
Good racks	5 @ 8	@ 8
Medium racks	3 @ 4	4 @ 5

Veal Products.

Brains, each	@ 7	@ 8
Sweetbreads	35	25
Calf livers	38	@ 25

Lamb.

Choice lambs	@ 13	@ 15
Medium lambs	11	13
Choice saddles	14	16
Medium saddles	12	14
Choice fores	10	12
Medium fores	8	10
Lamb fries, per lb.	25	20
Lamb tongues, per lb.	15	10
Lamb kidneys, per lb.	15	20

Mutton.

Heavy sheep	@ 4	2 1/2
Light sheep	6	6
Heavy saddles	6	4
Light saddles	8	8
Heavy foars	3	2
Light foars	4	5
Mutton legs	9	12
Mutton loins	7	6
Mutton stew	2	3
Sheep tongues, per lb.	9	10
Sheep heads, each	8	8

THE NATIONAL PROVISIONER

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 11	@ 7 1/2
Picnic shoulders	6 1/2	6
Skinned shoulders	6	5
Tenderloins	18	20
Spare ribs	6	5
Back fat	6 1/2	6
Boston butts	8	6 1/2
Boneless butts, cellar trim, 2@4	10	8 1/2
Hocks	5 1/2	5
Tails	5 1/2	4
Neck bones	2	2
Slip bones	5	9
Blade bones	5 1/2	4 1/2
Pigs' feet	2 1/2	2 1/2
Kidneys per lb.	5	5
Livers	3	3
Brains	5	5
Ears	4	3
Snots	5	3
Heads	4 1/2	3 1/2

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 17 1/2
Country style sausage, fresh in link	15 1/2
Country style sausage, fresh in bulk	13 1/2
Country style sausage, smoked	14 1/2
Frankfurts in sheep casings	16 1/2
Frankfurts in hog casings	15 1/2
Bologna in beef bungs, choice	18 1/2
Bologna in beef middles, choice	14 1/2
Liver sausage in beef rounds	12
Smoked liver sausage in hog bungs	16 1/2
Liver sausage in hog bungs	14 1/2
Head cheese	12 1/2
New England luncheon specialty	16
Italian luncheon specialty	16
Tongue sausage	20 1/2
Blood sausage	14 1/2
Sonse	15 1/2
Polish sausage	13

DRY SAUSAGE.

Cervelat, choice, in hog bungs	32 1/2
Thuringer cervelat	31 1/2
Farmer	22
Holsteiner	21
B. C. salami, choice	31
Milano salami, choice, in hog bungs	30
B. C. salami, new condition	15
Frisees, choice, in hog middles	26
Genoa style salami	24
Pepperoni	24
Mortadella, new condition	14
Capicolla	21
Italian style hams	26
Virginia hams	26

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, cariot basis.)

Regular pork trimmings	4	4 1/2
Special lean pork trimmings	7 1/2	8 1/2
Extra lean pork trimmings	8 1/2	9 1/2
Pork cheek meat	3 1/2	4
Pork hearts	2 1/2	3
Pork livers	2 1/2	3
Native boneless bull meat (heavy)	5 1/2	6
Boneless chuck	4 1/2	5
Shank meat	4	4
Beef trimmings	3 1/2	4
Beef cheeks (trimmed)	2 1/2	3
Dressed canners, 350 lbs. and up	3 1/2	4
Dressed cutter cows, 400 lbs. and up	3 1/2	4
Dr. bologna bulls, 600 lbs. and up	4	4
Beef tripe	2 1/2	3
Pork tongues, canner trim, S.P.	11 1/2	12 1/2

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.39
Domestic rounds, 140 pack	.48
Export rounds, wide	.50
Export rounds, narrow	.44
No. 1 weanlings	.12
No. 2 weanlings	.07 1/2
No. 1 bungs	16@21 1/2
No. 2 bungs	10@21 1/2
Middies, regular	1.40
Middies, select, wide, 2@2 1/2 in. diam.	1.75
Middies, select, extra wide, 2 1/4 in. and over	2.30
Dried bladders:	
12-15 in. wide, flat	1.25
10-12 in. wide, flat	.90
8-10 in. wide, flat	.65
6-8 in. wide, flat	.30@35

Hog casings:	
Narrow, per 100 yds.	2.20
Wide, special, per 100 yds.	1.85
Medium, regular	1.70
Wide, per 100 yds.	1.55
Extra wide, per 100 yds.	1.70
Export bungs	26
Large prime bungs	21
Medium prime bungs	14
Small prime bungs	.08
Middle, per set	.20
Stomachs	.06

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$4.50
Large tins, 1 to crate.....	5.25
Frankfurts style sausage in sheep casings—	
Small tins, 2 to crate.....	5.50
Large tins, 1 to crate.....	6.25
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....	4.75
Large tins, 1 to crate.....	5.50

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	14@16 lbs.
Clear bellies, 25@30 lbs.	14@16 lbs.
Rib bellies, 20@25 lbs.	14@16 lbs.
Fat backs, 10@12 lbs.	14@16 lbs.
Fat backs, 14@16 lbs.	14@16 lbs.
Regular plates	14@16 lbs.
Butts	14@16 lbs.

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	14@16 lbs.
Standard reg. hams, 14@16 lbs.	12
Standard bacon, 6@8 lbs.	14@16 lbs.
Not 1 beef ham sets, smoked—	13
Imidels, 8@12 lbs.	25
Others, 10@12 lbs.	21
Knuckles, 5@9 lbs.	24
Cooked hams, choice, skin on, fatted.	21
Cooked hams, choice, skinless, fatted.	21
Cooked picnics, skin on, fatted.	21
Cooked loin roll, smoked.	22

BARRELED PORK AND BEEF.

Mess pork, regular	15.50
Family back pork, 24 to 36 pieces	18.00
Family back pork, 35 to 45 pieces	17.00
Clear back pork, 40 to 50 pieces	15.00</td

Retail Section

Merchandise Displays

How Dealer Can Increase Attention to Products in the Showcases

By WILLIS PARKER.

Judging from the arrangement and display facilities of the Iowa Pork Shop, Long Beach, Calif., owner G. W. Perry believes it more important to display merchandise than to exhibit the smiling faces of his sales people.

A customer short in stature might not be able to see the man waiting on her, except through loopholes in the rampart of goods piled on the counter cases.

This dealer not only puts piles of merchandise on top of the cases, but he has elevated the cases so that the lowermost parts are high enough to be conveniently viewed by customers.

Sofar as possible he tries to put all merchandise above the spectator's knees, and not higher than the level of the eyes.

The accompanying sketch illustrates front, or corner, entrance, there is a

It will be seen, also, that the floor on which the sales people work is 8 in. higher than the floor on the customers' side. The counter cases have wooden tops so that merchandise may safely be piled upon them. To conserve every bit of display space, the computing scales are placed on shelves that jut out from the cases into the sales people's area. However, merchandise in front of the scales is not piled so high that customers cannot view the dials.

Another feature of the false floor on which the butchers work is that it is so made that there is enough resilience to reduce fatigue. The joists are spaced about 24 in., instead of the customary 16. This allows the floor to give a bit. The flooring, by the way, is laid across the walkway to reduce the danger of slipping.

Quantity Displays Boost Sales.

Tops of the counter cases are 5 ft. above the floor. The customers' space is only 8 ft. wide; the salesmen's area is no wider. But the row of counter cases is 48 ft. long. In addition to a

Most of the counter displays consist of delicatessen types of goods, or reasonable items. And, as an illustration of the efficiency of such merchandising, hundreds of pounds of cheese are sold daily simply by cutting cheeses into approximately 1- and 2-lb. sizes, wrapping them in waxed paper, stacking them on the counter, weighing and pricing them as the customers pick out the pieces they want. Cheese sells fast because of the enormity of the display.

WATCH YOUR MEAT CUTTERS.

The retailer who is interested in costs—and costs are the determining factor in profits—will do well to watch his meat cutters closely, inasmuch as no two men cut meat alike. There is a wide variance in the carcass gross achieved.

One retailer who has been unusually successful in installing uniform, efficient cutting in his market and thereby establishing a more stable cost system, is a firm believer in the holding of cutting tests at frequent intervals.

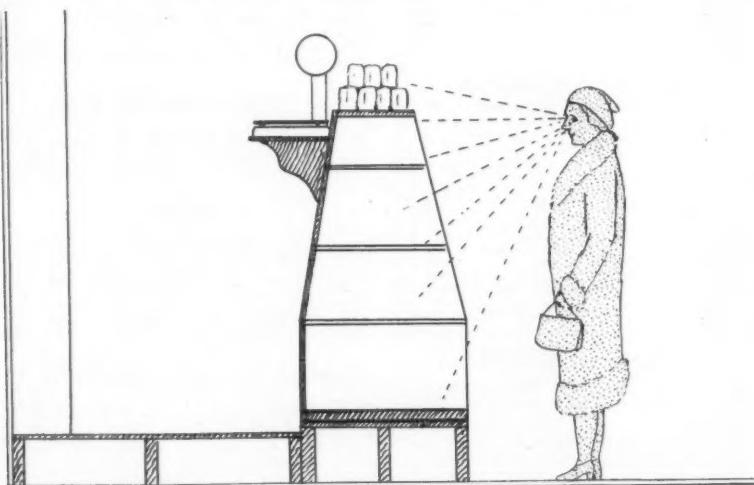
"Until you go thoroughly into the matter you have no idea what a wide variance there can be in the gross cut out of a carcass. One man will cut out \$60 where another will go well over \$100. I have a good cutter and I am going to hold on to him. In fact, I have made his work the standard for my market. I hold frequent cutting tests and check on each meat cutter. It serves to keep his efficiency high.

"Another thing I have done is keep a close watch on trimmings. This keeps a lot of profit from going into the scrap box. If your men know their business, it is a simple thing to educate them on these two important things, cutting and trimming. The right side of your ledger will tell the story."

This dealer also stresses the importance of the best possible refrigeration equipment because of the great savings to be had through the reduction of shrinkage and spoilage.

MEAT IN HOME ECONOMICS.

The past five months have witnessed a steady progress in the home economics educational service of the National Live Stock and Meat Board with headquarters at the Iowa State College at Ames. Subjects being presented in lectures include the following: "This is the way we Cook our Pork," (illustrated with lantern slides), "Meat in the Balanced Diet," "Selection and Preparation of Meat," "Meat in the



INCREASING SHOWCASE HEIGHT INCREASES DISPLAY VISIBILITY.

This sketch shows how the Iowa Pork Shop, Long Beach, Calif., has elevated its showcase 10 in. above the floor so that merchandise in all sections may be viewed more easily by the customer. The floor in the rear of the case is elevated 8 in. to compensate for the increased height of the case.

a cross section of the sales floor, the row of counter cases, and the floor on which the sales people work.

It will be seen from the sketch that the showcases are elevated 10 in. above the floor. This brings the lower part and the merchandise displayed therein sufficiently high as to eliminate the necessity of customers bending over to view the goods.

side entrance which increases the rapidity with which customers move in and out of the place.

Wall shelving behind the butchers contain staple lines of canned and packaged groceries. The salesman follows his customer from one end of the store to the other—from meats to delicatessen, or to fish and poultry, a type of service much appreciated.

Diet of the Pre-School Child," etc. Audiences reached have included women's clubs, child study groups, home economics students and teachers, dietitians, home service groups, restaurant associations and cooking schools.

Effective use is being made of the radio in disseminating information on meat and meat cookery in connection with these programs. Forty-six radio talks have been presented in the past five months. Every Wednesday is "Meat Recipe Day" on Aunt Jane's program over station WHO-WOC, Des Moines, and each Thursday is "National Live Stock and Meat Board Day" on the Homemaker's Hour over station WOI at Ames, Ia.

MEAT MERCHANTISING PLANS.

Forty cities of 14 states have been scheduled for meat merchandising demonstrations in the months of January, February and March, according to an announcement of the National Live Stock and Meat Board. These demonstrations will feature modern beef, pork and lamb cuts. Lectures will tell of the nutritive value of meat. In order to make the coming three months' campaign as effective as possible the programs have been arranged to present comprehensively essential facts about meat to audiences of retailers, homemakers, students, teachers, service clubs, cooking schools, dietitians and other groups. For the benefit of retail meat dealers, cutting tests will be given and costs and selling prices, as well as methods for effective display, will be discussed.

States on the schedule are: Pennsylvania, West Virginia, Virginia, Ohio, Illinois, Iowa, Nebraska, Kansas, Wisconsin, Tennessee, Georgia, Alabama, Kentucky and South Carolina. The coming campaign follows a fall schedule of meat merchandising demonstrations just completed in 16 states before audiences averaging 1,800 persons.

FOOD CHAIN SALES GAIN.

November sales in food chain stores averaged the best gain over the same month a year ago for any month of 1933. Total sales of certain food chains, exclusive of the largest, for the month were \$47,672,951 as against \$45,776,681 in the same month a year earlier, a gain of 4.1 per cent. The trend of sales in these chains from October to November, however, showed a slight decline amounting to 0.85 to 1 per cent.

A 3.3 per cent increase was reported by National Tea Co. in a comparison of sales for the four weeks ended December 2 with those of the 1932 period. For the forty-eight weeks ended December 2 sales were 4.1 per cent under

those of 1932. On December 2, 1933, the company had 1,306 stores in operation or 7 per cent fewer than a year ago.

Safeway Stores reported sales of \$17,210,537 for the four weeks ended December 2 as against \$16,328,978 in the 1932 period, an increase of 5.4 per cent. Stores in operation were 3,292 against 3,386 last year.

Great Atlantic & Pacific Tea Co. sales for the four weeks ended December 2 showed the smallest decline in comparison with a year ago, with one exception, for any period report in several years. Sales totaling \$77,630,688 were only 1.26 per cent under those of the corresponding 1932 period. The only smaller decrease was for the period ended July 29, 1933. For the 40 weeks ended December 2, sales totaled \$618,662,901, a decrease of 7.9 per cent from those of 1932. Estimated tonnage sales in this period were 3,841,300 as against 4,101,396 a year ago, a decrease of 6.3 per cent.

American Stores Co. sales for the four weeks ended December 2 were 1.40 per cent higher than those of the 1932 period and for the 11 months they were 5.8 per cent lower than a year earlier.

First National Stores sales for the four weeks ended December 2 were 1.6 per cent larger than those of the same period of 1932 while those for the 34 weeks ended November 25 were 2.2 per cent larger than in the same period of 1932.

NEWS OF THE RETAILERS.

The P. H. Butler Company's newest and largest store opened recently at 1032 Market st., Wheeling, W. Va. Ernest Dick is in charge of the meat department.

Extensive alterations are being made to the Teel Grocery and Market, Healdton, Okla. Complete new equipment, including display cases and coolers, will be installed according to E. D. Teel, owner.

John Phillips has purchased the Goodell Meat Market at Coffeeville, Kans. The market had been operated by the Goodell family for nearly a half century.

Paul Goldberg has purchased the Hepperly Market at Norfolk, Neb. He formerly was in business in Sioux City, Iowa.

Orvis Thuma has opened a meat and grocery business in El Dorado, Kan.

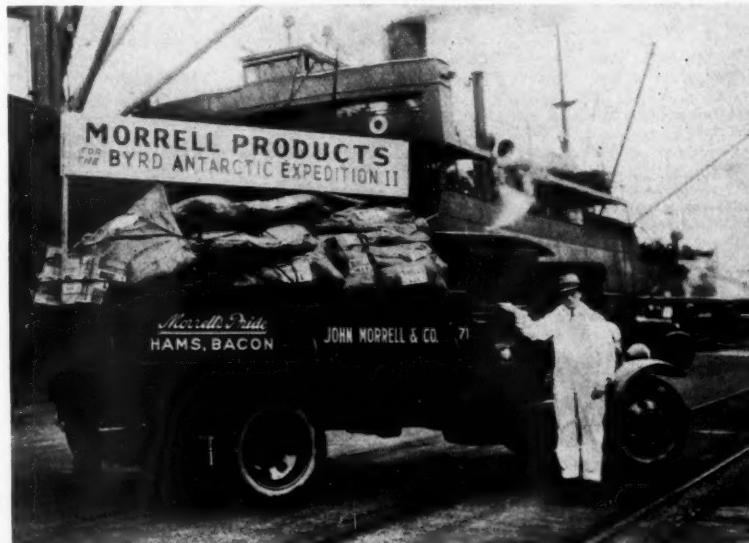
The Big Ben Market opened recently at 18 Bridge st., Glen Cove, N. Y.

Among meat markets recently opened in Milwaukee, Wis., are those of Dulek & Lass, 823 E. Burleigh st., and Harry Glass at 4320 W. Center st.

Achie Conboy has opened a meat market at 1832 E. 42nd st., Minneapolis, Minn.

Wilbur A. McDaniels has opened a meat market at 116 S. Main st., Kokomo, Ind.

H. W. Krause of Neshkora, Wis., has purchased the A. Stiller meat market at Omro, Wis.



MORRELL MEATS WILL HELP TO KEEP BYRD EXPEDITION WELL FED.

Five thousand pounds of the finest frozen beef, 3,000 lbs. of lamb and mutton and 25 cases of pork sausages are on their way to Little America for the use of the members of the Byrd Antarctic Expedition. The meats were furnished by John Morrell & Co., Ottumwa, Ia.

It is the time-honored belief that an expedition into cold climates, like an army, travels on its stomach. Admiral Byrd, therefore, gave close attention to the provisions to be shipped. There are no meat markets or grocery stores on the Bay of Whales and nothing, therefore, must be overlooked. And what is taken must be the finest to be had.

The table at Little America will contain not only a varied and balanced diet to maintain the health and strength of the expedition members, but many strange foods as well, including penguin, whale and seal meat. But for the men who "can't go" the gamier tasting meats there always will be good American roast beef au jus.

This illustration shows the beef about to be hoisted on board the S. S. Jacob Rupert at her dock in Boston. The meats are already en route to Dunedin, New Zealand. After the base of supplies is established the shipment will be taken to Byrd's winter quarters at the Bay of Whales.

December 30, 1933.

Decem

AMONG NEW YORK RETAILERS.

Eastern District Branch repeated their Christmas spirited giving, initiated last year to provide Ottillie Orphanage with poultry, canned goods and toys, all of which are individual gifts of the various members of this progressive association. Secretary Fred C. Riester called on the members that volunteered to contribute in this work, and for two days did nothing but stop at one butcher shop after the other and pick up turkeys, chickens, smoked meats, grocery items, candies and toys.

Due to increased activity in the Eastern territory it has been necessary for Geo. A. Hormel & Co. to enlarge the New York offices, which are located at 230 Park Avenue. Among recent visitors to the new offices were president Jay C. Hormel, vice president E. N. Sturman and Ross Swickard, dry sausage department.

Members of the New York branches

of retail meat dealers reported very satisfactory turkey sales for the Christmas holidays, at prices slightly higher than those obtained at Thanksgiving.

Ye Olde New York branch will hold its next meeting on January 16, and an interesting program is being planned for that evening.

NEW YORK RETAILERS' GREETING

Anton Hehn, president of the New York State Association of Retail Meat Dealers, Inc., in extending seasonal greetings to the entire meat industry through THE NATIONAL PROVISIONER stated that the year 1933 had been an unusually busy one for the association. Results of the many activities in conjunction with the N. R. A. and the drive for increased membership have been most gratifying and results have been very good. Mr. Hehn looks forward to an early public hearing on the code for the retail meat industry, and

expresses the hope that more retailers will affiliate themselves with the association, as never in the history of business has it been possible for a trade association to be of greater service to its members.

NEW YORK NEWS NOTES.

Thomas W. Bryant, comptroller's office, Wilson & Co., Chicago, was a visitor to New York last week.

Arthur Doyle, produce department, Swift & Company, Chicago, visited New York last week, while W. T. Hurd, produce department, New York, spent several days in Chicago.

Vice president F. A. Benson, in charge of dressed beef, Armour and Company, Chicago, visited in the East last week and also spent a day at the plant of the New York Butchers' Dressed Meat Company.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended December 23, 1933, were as follows: Meat—Brooklyn, 2,414 lbs.; Manhattan, 1,968 lbs.; Queens, 18 lbs.; total, 4,400 lbs. Fish—Brooklyn, 4 lbs. Poultry—Manhattan, 104 lbs.; Queens, 16 lbs.; total, 120 lbs.

INDUSTRY ACCIDENT RECORD.

Thirty-five plants of member companies of the Institute of American Meat Packers operated during November without a lost-time accident, and either retained or received Institute safety award pennants. Among these was the plant of the Interstate Packing Co., Winona, Minn., which has operated 23 months without a lost-time accident.

Number of plants operating during November without an accident was three more than in October, five more than in September and eight more than in August. Although still short of the record for April of this year when 44 plants operated during the month without a lost-time accident, steady improvement is being shown.

The average accident-frequency rate for all plants reporting for November was 21. The accident frequency rate for November, 1932, was also 21. This is the first time in six months that the frequency rate has been as low as for the corresponding month last year.

MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported officially as follows:

Inspection granted.—Geo. A. Hormel & Co., 1229 Sixth ave. S., Seattle, Wash.

Inspection withdrawn.—Armour and Company, 43-59 Long Wharf, Newport, R. I.; H. L. Handy Co., 41 Hamden st., Springfield, Mass.; Guggenheim Bros., Inc., Forty-sixth st. and Packers ave., Chicago, Ill.; New York State Packing Co., Inc., South Kortright, N. Y.

Inspection extended.—New Bedford Linguica and Chourico Co., New Bedford, Mass., to include Fragozo Linguica Co.

Change in name.—New York Meat Packing Co., 646 Bergen ave., New York, N. Y., instead of Miguel Jaume, Inc.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 28, 1933:

Fresh Beef:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (1) (300-500 LBS.):				
Choice	\$10.00@11.00			
Good	8.00@10.00			
Medium	5.50@ 8.00			
Common	5.00@ 5.50			
STEERS (500-600 LBS.):				
Choice	9.00@10.00			
Good	7.00@ 9.00			
Medium	5.50@ 7.00			
Common	5.00@ 5.50			
STEERS (600-700 LBS.):				
Choice	8.00@ 9.00			
Good	7.00@ 8.00			
Medium	6.00@ 7.00	6.50@ 7.50	6.50@ 8.50	6.50@ 8.00
STEERS (700 LBS. UP):				
Choice	8.00@ 8.50	8.50@ 9.50	9.00@ 9.50	8.00@ 9.00
Good	7.00@ 8.00	7.50@ 8.50	8.00@ 9.00	7.50@ 8.50
COWS:				
Good	5.50@ 6.50	6.00@ 6.50	6.50@ 7.00	6.00@ 7.00
Medium	4.50@ 5.50	5.50@ 6.00	5.50@ 6.50	5.00@ 6.00
Common	3.75@ 4.50	5.00@ 5.50	5.00@ 5.50	4.50@ 5.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	8.00@ 9.00	9.00@10.00	8.50@10.50	8.00@ 9.00
Good	7.00@ 8.00	7.50@ 9.00	7.50@ 8.50	7.00@ 8.00
Medium	6.00@ 7.00	6.00@ 7.50	6.50@ 7.50	6.00@ 7.00
Common	5.00@ 6.00	5.00@ 6.00	6.00@ 6.50	5.00@ 6.00
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	11.00@12.00	12.50@13.00	13.00@14.00	13.00@14.00
Good	10.00@11.00	11.50@12.50	12.00@13.00	12.00@13.00
Medium	9.00@10.00	10.50@11.50	11.00@12.50	11.00@12.00
Common	8.00@ 9.00	9.00@10.50		
LAMB (38-45 LBS.):				
Choice	11.00@12.00	12.50@13.00	12.50@13.00	13.00@14.00
Good	10.00@11.00	11.50@12.50	11.50@12.50	12.00@13.00
Medium	9.00@10.00	10.50@11.50	11.00@12.00	11.00@12.00
Common	8.00@ 9.00	9.00@10.50		
LAMB (46-55 LBS.):				
Choice	9.50@10.50	10.00@12.00	11.50@12.50	11.50@12.50
Good	9.00@10.00	9.50@11.50	10.50@11.50	10.50@11.50
YEARLING (40-55 LBS.):				
Choice				
Good				
Medium				
MUTTON (EWE) 70 LBS. DOWN:				
Good	5.00@ 6.00	6.00@ 7.00	6.00@ 7.00	6.00@ 6.50
Medium	3.50@ 5.00	5.00@ 6.00	5.00@ 6.00	5.50@ 6.00
Common	2.50@ 3.50	4.00@ 5.00	4.00@ 5.00	5.00@ 5.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	9.50@11.00	10.50@11.00	9.50@11.00	10.00@11.00
10-12 lbs. av.	9.50@11.00	10.50@11.00	9.50@10.50	10.00@11.00
12-15 lbs. av.	9.00@10.50	10.00@11.00	9.00@10.00	9.50@10.50
16-22 lbs. av.	8.50@ 9.00	9.00@10.00	8.00@ 9.50	9.00@10.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	6.00@ 7.00		7.50@ 9.00	7.00@ 8.00
PICNICS:				
6-8 lbs. av.		7.00@ 7.50		7.00@ 7.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	7.00@ 8.00		8.50@10.00	9.00@10.00
SPARE RIBS:				
Half sheets	5.00@ 7.00			
TRIMMINGS:				
Regular	4.00@ 4.50			
Lean	7.00@ 8.50			
(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.				
(3) Includes sides at Boston and Philadelphia.				

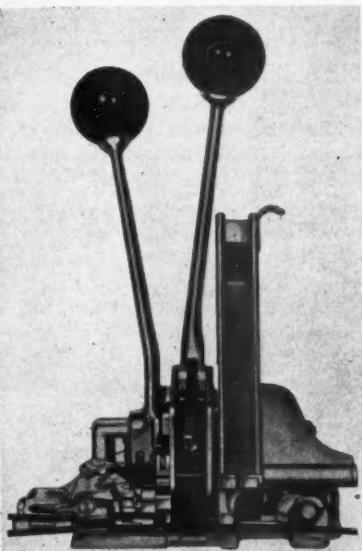
(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.
(3) Includes sides at Boston and Philadelphia.

A Page for Purchasing Departments

SPEEDS UP STRAPPING.

Steelstrapper, a new box strapping tool which automatic seal feed, has been developed recently by the Acme Steel Co., Chicago, Ill. It is said to greatly increase the speed of box strapping operations.

"Doc. Steelstrap" — Acme's astute physician for curing expensive shipping ills—states that Steelstrapper is a kit of tools in one. It tensions the steel strap, applies a seal, seals the joint and cuts the strap from the coil. Operations are controlled from the two ball-tipped levers. The left hand ten-



SEALS APPLIED AUTOMATICALLY.

This strapping tool is similar in general design and construction to the familiar strapper used in many meat plant shipping rooms except that it is equipped for automatic seal feed. The magazine holds 100 seals.

sions the strap and the sealing is done with a stroke of the right hand.

The magazine contains 100 seals. Automatically feeding the seals makes uninterrupted operation possible and speeds up strapping operations.

FIT TRUCK TO HAULING JOB.

Selecting the correct truck and equipment for a definite hauling job has long been looked upon as a problem for the transportation engineer. Proper gear ratios, tire sizes, wheelbases and other features must be specified to insure maximum economy, performance and satisfaction.

In the past many trucks have been selected largely by guess-work. Capacity has been specified merely by tonnage rating and principal body dimensions. This "hit-or-miss" method has frequently been responsible, Reo transportation engineers say, for heavy operat-

ing losses and unsatisfactory performance.

To enable the buyer, after making a careful survey of any specific hauling problem, to select the truck best suited to the job and to specify the proper gear ratios and tire sizes to insure satisfactory performance ability, Reo transportation engineers devised and have recently improved a truck performance slide rule.

Based on the same factors that the trained engineer must take into account, the rule indicates instantly the safe, economical load, pulling capacity, hill or grade climbing ability in the different gears, and safe maximum road speed for any motor truck or tractor-trailer combination for which engine and power unit chassis specifications are known. Engine power or torque, axle and transmission gear ratios and tire sizes all receive proper consideration in solving any problem.

One side of the rule, which is of convenient pocket size, is printed in black and is used for load pulling and grade climbing determinations. The other, printed in red, is used for speed calculations. The operation is extremely simple, the directions being clearly printed on the rule.

In addition to aiding in selection of new equipment the slide rule enables the fleet owner to check the fitness of the equipment he is using to his hauling problems. Frequently it points out clearly the causes of poor operating economy and other operating difficulties and enables the operator to make changes that will effect economies, or select new equipment ideally suited to his individual needs.

PROTECTION FOR BEARINGS.

For protecting motor-driven and other types of rotating machines from breakdowns due to overheated bearings the Electric Controller & Mfg. Co., Cleveland, O., announces the EC&M bearing thermostat. This is suitable for use in connection with automatic pumping stations, motor driven fans, automatic electric substations, conveyor systems, refrigerating machines, compressors, etc.

This thermostat is compact and of simple construction. It consists of a sealed metallic tube containing a volatile liquid which is connected, directly or through flexible copper tubing, to a one-piece metal bellows. Electrical contacts are silver and are of double break, quick-make and quick-break construction. A rise in temperature of the bearing of a rotating machine causes the volatile liquid to expand and generate pressure in the bulb. This pressure, in turn, is transmitted to the bellows, causing the contacts to open and shut down the machine.

Bearing thermostats are shipped to operate at 100 degs. centigrade. They can be adjusted in the field to operate at 15 per cent above or below this value. Proper operation of the thermostat is obtained with the bulb or relay installed in any suitable position, either upright, horizontal or inverted.

STAINLESS CLAD STEEL.

A folder has just been issued by the Ingersoll Steel & Disc Co., a division of the Borg-Warner Corp., Chicago, illustrating many applications of IngO-clad stainless clad steel. This piece of new literature contains installation views of tanks, pressure vessels, autoclaves, evaporators and many applications of stainless clad steel for automobile trim, counter tops, cooking utensils, etc., which indicates a wide use of the material in many different industries. The text and descriptive matter in the folder deals with the application of IngOclad in almost every phase of the metal working and process industries where the corrosion resistance and sanitation of stainless steel is desired, combined with the low cost of the fabricated product.

REDUCER GIVES ANY SPEED.

General electrification of meat plants and use of individual motor drive generally has increased the use for speed reducers for operating equipment. And as the use of these devices has grown, improvements in design and construction increasing useful life and reliability have been made.

One of the latest developments in speed reducers is a product of the Smith Power Transmission Co., Cleveland, O. It has a speed range from zero to 240 r.p.m. Operation is by the over-running clutch principle. Speed changes to the driven shaft are accomplished by changing the stroke of the five arms attached to the one-way clutches. This change is made by a simple variable throw crankshaft arrangement controlled by a hand lever. The capacity of the unit ranges up from 1 h.p.

FLUE GAS LOSSES.

Improper combustion of fuel is one of the greatest single losses in the meat packing power plant. Partial combustion of coal can result in losses of as much as 10,150 B.t.u. per pound of fuel. Excess air is the chief cause of this loss. Percentage of CO₂ in the flue gases is a true index of the percentage of fuel loss through improper combustion. The CO₂ recorder, therefore, is one of the most important aids in keeping boiler efficiency high. It quickly indicates holes in the fire bed, improper damper adjustment, broken down baffles and other bad conditions.

A table showing the preventable fuel loss for each per cent of CO₂ in the flue gas is an interesting and valuable detail of a new broadside describing and illustrating the line of electric recording CO₂ meters of the Brown Instrument Co., Philadelphia, Pa. There are also given the experiences of many companies with the meters. Copies of the broadside may be secured from the company.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers	\$ 4.00@ 4.70
Cows, common to medium	2.50@ 3.25
Bulls, common to medium	2.50@ 3.75

LIVE CALVES.

Vealers, good to choice	\$ 7.00@ 7.75
Vealers, medium	5.25@ 6.25
Vealers, common	3.25@ 4.25

LIVE LAMBS.

Lambs, good to choice	\$ 7.50@ 8.25
Lambs, medium	6.50@ 7.50
Ewes	1.00@ 3.00

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 6.75@ 7.00
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DRESSED BEEF.

Choice, native, heavy	8 @ 11
Choice, native, light	10 @ 11
Native, common to fair	8 @ 9

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	9 @ 10
Native choice yearlings, 440@600 lbs.	9 @ 10
Good to choice heifers	8 @ 9
Good to choice cows	6 @ 7
Common to fair cows	5 @ 6
Fresh bologna balls	5 @ 6

BEEF CUTS.

Western.	City.
No. 1 ribs	14 @ 15
No. 2 ribs	13 @ 14
No. 3 ribs	10 @ 12
No. 1 loins	16 @ 20
No. 2 loins	14 @ 15
No. 3 loins	10 @ 12
No. 1 hinds and ribs	10 1/2 @ 13 1/2
No. 2 hinds and ribs	9 @ 10
No. 1 rounds	9 @ 10
No. 2 rounds	8 @ 8 1/2
No. 3 rounds	7 @ 7 1/2
No. 1 chuck	8 @ 9
No. 2 chuck	8 @ 9
No. 3 chuck	6 @ 7
Bolognese	5 1/2 @ 6
Rolls, reg. 6@8 lbs. avg.	22 @ 23
Rolls, reg. 4@6 lbs. avg.	17 @ 18
Tenderloins, 4@6 lbs. avg.	50 @ 60
Tenderloins, 5@6 lbs. avg.	50 @ 60
Shoulder clods	11 @ 12

DRESSED VEAL.

Good	9 @ 10
Medium	7 @ 8
Common	5 @ 6

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice	13 @ 14
Lambs, good	12 @ 13
Lambs, medium	10 1/2 @ 11
Sheep, good	7 @ 8
Sheep, medium	5 @ 6

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 1/2 @ 10 1/2
Pork tenderloins, fresh	23 @ 24
Pork tenderloins, frozen	18 @ 20
Shoulders, Western, 10@12 lbs. avg.	7 @ 8
Butts, boneless, Western	9 @ 10
Butts, regular, Western	8 @ 9
Hams, Western, fresh, 10@12 lbs. avg.	11 @ 12
Picnic hams, Western, fresh, 6@8 lbs. average	8 @ 9
Pork trimmings, extra lean	10 @ 11
Pork trimmings, regular 50% lean	6 @ 6 1/2
Spareribs	6 @ 7

SMOKED MEATS.

Hams, 8@12 lbs. avg.	13 1/2 @ 14 1/2
Hams, 10@12 lbs. avg.	13 1/2 @ 14 1/2
Hams, 12@14 lbs. avg.	14 @ 15
Picnics, 4@6 lbs. avg.	9 1/2 @ 10 1/2
Picnics, 6@8 lbs. avg.	9 1/2 @ 10 1/2
City pickled bellies, 8@10 lbs. avg.	11 1/2 @ 12 1/2
Bacon, boneless, Western	15 @ 16 1/2
Bacon, boneless, city	14 1/2 @ 15 1/2
Roulottes, 8@10 lbs. avg.	12 1/2 @ 13 1/2
Beef tongue, light	22 @ 25
Beef tongue, heavy	24 @ 26

FANCY MEATS.

Fresh steer tongues, untrimmed	15¢ a pound
Fresh steer tongues, l. c. trim'd.	30¢ a pound
Sweetbreads, beef	60¢ a pound
Sweetbreads, veal	60¢ a pound
Beef kidneys	8¢ a pound
Mutton kidneys	10¢ each
Livers, beef	25¢ a pound
Oxtails	15¢ a pound
Beef hanging tenders	20¢ a pound
Lamb fries	10¢ a pair

BUTCHERS' FAT.

Shop fat	65¢ per ewt.
Breast fat	67¢ per ewt.
Edible suet	11.25¢ per ewt.
Inedible suet	10.00¢ per ewt.

GREEN CALFSKINS.

Prime No. 1 veals	16 1/2 @ 17 1/2
Prime No. 2 veals	15 1/2 @ 16 1/2
Buttermilk No. 1	14 1/2 @ 15 1/2
Buttermilk No. 2	13 1/2 @ 14 1/2
Branded grabby	8 1/2 @ 9 1/2
Number 3	8 1/2 @ 9 1/2

BUTTER.

Creamery, extra (92 score)	@ 20
Creamery, firsts (91 score)	@ 19 1/2
Centralized (90 score)	@ 19 1/2

EGGS.

(Mixed Colors.)	
Special packs or henry selections	25 @ 26 1/2
Standards	23 @ 24
Firsts	21 @ 21

LIVE POULTRY.

Fowls, colored, via express	11 @ 14
Fowls, Leghorn	9 @ 12
Chickens, Rocks	14 @ 15

DRESSED POULTRY.

FRESH KILLED.

Fowls-fresh-dry packed	12 to box-
Western, 60 to 65 lbs.	to dozen, lb. 14 @ 16
Western, 48 to 54 lbs.	to dozen, lb. 13 @ 15
Western, 43 to 47 lbs.	to dozen, lb. 12 @ 14
Western, 38 to 42 lbs.	to dozen, lb. 11 @ 13
Western, 30 to 35 lbs.	to dozen, lb. 9 @ 12

Chickens-fresh-dry pckd	12 to box-
Western, 60 to 65 lbs.	to dozen, lb. 14 @ 16
Western, 48 to 54 lbs.	to dozen, lb. 13 @ 15
Western, 43 to 47 lbs.	to dozen, lb. 12 @ 14
Western, 38 to 42 lbs.	to dozen, lb. 11 @ 13

Ducks-	
Long Island	15 @ 16
Eggs-	
White, ungraded, per lb.	30 @ 45
Turkeys, No. 1-	

Young toms	20 @ 25
Young hens	20 @ 24
Fowls, frozen-dry pckd	12 to box-

Western, 60 to 65 lbs.	per lb. 12 @ 16
Western, 48 to 54 lbs.	per lb. 11 @ 15
Western, 43 to 47 lbs.	per lb. 11 @ 14

RECEIPTS OF BUTTER.

This week.	Last week.	Since Jan. 1, 1932.
Chicago	46,276	29,838 3,516,820 2,954,819
New York	19,192	18,182 17,928 1,047,089
Boston	—	19 18 16 1/2
Phila.	20	19 1/2 18 17

Wholesale price carlots-fresh centralized butter	Score 90	80 88
Chicago	16 1/2	16 1/4 15 1/4 14 1/4
New York	19 1/2	18 1/2 17 1/2 17
Boston	—	— — —
Phila.	20	19 1/2 18 17

Receipts of butter by cities (tubs):		
Chicago	This week.	Dec. 21, 1932.
New York	Dec. 21.	Dec. 22.
Boston	Dec. 21.	Dec. 22.
Phila.	Dec. 21.	Dec. 22.

Chicago	236,492	189,264 54,811,273 7,801,089
New Y.	134,622	68,602 19,872,928 2,047,184
Boston	28,821	45,880 2,407,946 1,362,323
Phila.	5,400	50,637 841,328 325,183

Total	114,489	147,037 116,763 9,950,243 9,121,337
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Cold storage movement (lbs.):		
Dec. 21.	879,173	76,688,375
On hand		
last year		
Chicago	2,703	3,016 1,735
Cows, carcasses	884	1,032 897
Bulls, carcasses	304	245 1,374
Veals, carcasses	1,834	2,135 174
Lambs, carcasses	12,166	13,410 10,641
Mutton, carcasses	451	310 729
Pork, lbs.	430,007	461,322 605,949

Local slaughter:		
Cattle	1,582	1,795 1,616
Calves	2,506	2,833 3,029
Hogs	13,615	22,498 23,240
Sheep	5,243	6,707 5,696

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammonium sulphate, bulk, per ton	

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December 30, 1933.

THE NATIONAL PROVISIONER

45

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY

City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallow

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

43rd & 44th Streets
First Ave. and East River

Selected Beef and Sheep Casings
NEW YORK CITY

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Murray Hill 4-2900

SAYER & COMPANY, INC.

Successors to WOLF, SAYER & HELLER, INC.
SAUSAGE CASINGS
208 Moore St., Brooklyn, N. Y.
Phone—Pulaski 3260

HARRY LEVI & CO.

Importers and Exporters of
Sausage Casings
723 West Lake Street Chicago

OPPENHEIMER CASING CO.

Importers and Exporters of
SAUSAGE CASINGS
CHICAGO, U. S. A.
New York, London, Hamburg, Sydney
Toronto, Wellington, Buenos Aires, Tientsin

Hammett & Matanle, Ltd.

CASING IMPORTERS
23 and 24 ST. JOHN'S LANE
London, E.C.1
Correspondence Invited

BRECHT

HOG BEEF SHEEP
CASINGS

The Brecht Corporation
New York
Buenos Aires

PATENT

Sewed Casings

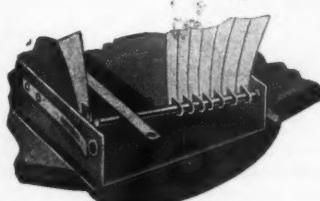
Manufactured Under Sol May Methods

by the Pioneers
of Sewed Sausage Casings

PATENT Casing Company

617-23 West 24th Place Chicago, Illinois

- Hog Bungs
- Hog Bung Ends
- Beef Middles
- Rounds
- Bladders



A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

NEW MULTIPLE BINDER

which is as simple as filing letters in the most ordinary file. The New Binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

We want every subscriber of The National Provisioner to keep their copies from becoming lost or mutilated and are therefore offering you this New Multiple Binder at cost. Send us your name and address with \$1.50 and we will send the Binder, all charges prepaid.

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Dearborn St.

Chicago, Ill.

THE NATIONAL PROVISIONER

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Working Sausage Foreman

A-1 sausagemaker now available for permanent position. Several years' experience on all kinds of sausage; also curing hams and bacon and hog killing and cutting. Knows costs, can handle men and is capable of supervising medium or small packinghouse. Excellent references. W-451, The National Provisioner, 407 S. Dearborn St., Chicago.

Sausage Specialist

Position wanted as sausage superintendent or foreman by first-class man with several years' practical experience manufacturing quality sausage and meat products, finest delicatessen and meat houses. Best references. Willing to go anywhere. W-442, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

First-Class Sausagemaker

Position wanted by first-class sausagemaker, large or small plant. Can make any kind of sausage; also kill, cure or do any work in packinghouse. Will go anywhere and guarantee results. W-445, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Men Wanted

Sausagemaker

Wanted, good sausagemaker who can produce high quality sausage and is real foreman. None other need apply. Furnish references as to ability and character in first letter. Permanent position for right man. W-452, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Ham Pump and Bacon Skinner

For sale, one Griffith Big Boy electric ham pump, practically new, used only once or twice, perfect condition. Also one Calvert bacon skinner, practically new, A-1 condition. FS-453, The National Provisioner, 300 Madison Ave., New York City.

Rendering Equipment

For sale, Recessed Filter Presses, all sizes; Lard Rolls; Dopp Jacketed Kettles; Hammer Mills; Disintegrators; Melters; Cookers; Mixers; Ice Machines; Boilers; Pumps; etc. Send for latest bulletin. What machinery have you for sale?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Make your wants known through these little ads, with the big pull.

Equipment Wanted

Hog Scraper

Wanted, Baby "Boss" or 10X hog scraper. Must be in good condition and price must be low. W-449, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plants for Lease

Provision Plant for Lease

For lease, ideal small provision plant in Bronx market with service including cold air, steam and electricity. Equipped with 2 smokehouses, cooler 12 x 15 feet and cooler 30 x 50 feet. Under government inspection. Apply Lawrence Fox, 99 Hudson St., New York City.

Sell Surplus Equipment

The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.

MEAT BAGS

BURLAP
STOCKINETTE
COTTON

E.S. HALSTED & CO., Inc.

64 PEARL ST. NEW YORK CITY
Joseph Wahlman.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

Backus Baskets for Delivering Meats



Easily cleaned

Sanitary

Light enough to reduce deadweight

Strong enough to stand the knocks!

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1522 W. Fort St., Detroit, Mich.

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Importers and Exporters of

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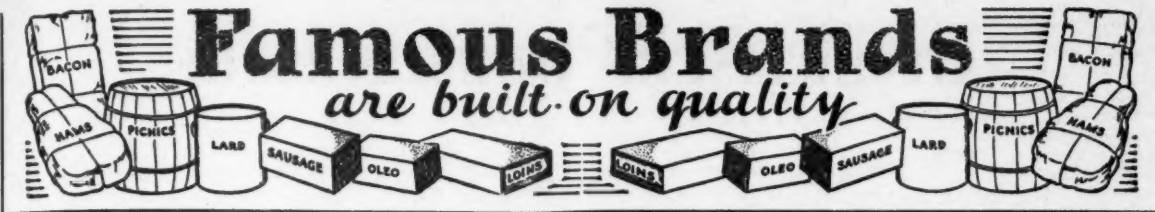
Chicago, U. S. A.

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Tankage, Blood, Bones, Cracklings, Bonemeal,
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THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON

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Meat Food Products

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New York Branch: 407-409 West 13th Street

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Bacon
Lard
Delicatessen



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Strategically Located

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Luncheon Meat

Pork

Beef

Veal

Lamb

Sausage Specialties

Hygrade Food Products Corporation

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Arbogast & Bastian Company

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WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.



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The H. H. MEYER PACKING CO.
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Lambs and Calves*

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WILMINGTON DELAWARE



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Straight and Mixed Cars of
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BACON**

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Shippers of
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of pork, beef, sausage, provisions

KINGAN & CO.

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F. C. Rogers, Philadelphia

Consolidated Dressed Beef Co. Philadelphia

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HAPPY NEW YEAR

There goes out from our door at this holiday season a sincere expression of appreciation of the pleasant business relations with you during the past year.

We take this occasion to extend to the packing industry, in behalf of the Allbright-Nell organization, a hearty wish for a big prosperous New Year.

THE ALLBRIGHT-NELL CO.

Eastern Office:
117 Liberty Street
New York, N. Y.

5323 S. Western Boulevard,

Chicago, Ill.

Western Office:
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